

## Rzułten

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount          | Yield | EBC |
|-------|----------------------------------------|-----------------|-------|-----|
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 3.15 kg (61.2%) | --- % | 5   |
| Grain | Słód pilzneński Viking Malt (Strzegom) | 2 kg (38.8%)    | --- % | 4   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Tettnanger | 20 g   | 60 min | 3.3 %      |
| Boil    | Citra      | 20 g   | 10 min | 6 %        |

### Yeasts

| Name                                    | Type  | Form  | Amount | Laboratory       |
|-----------------------------------------|-------|-------|--------|------------------|
| Fermentum Mobile FM41 Gwoździe i banany | Wheat | Slant | 140 ml | Fermentum Mobile |