Weizen / APA pszeniczna

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **1 %**
- Size with trub loss **69.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **77.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **49.7 liter(s)** of **76C** water or to achieve **77.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg *(57.1%)*	82 %	4
Grain	Viking Wheat Malt	6 kg *(42.9%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum pl	30 g	40 min	12.7 %