Wajcen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **6.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg *(62%)*	80 %	4
Grain	Viking Pale Ale malt	2 kg *(31%)*	80 %	5
Grain	Strzegom Karmel 150	0.25 kg *(3.9%)*	75 %	150
Grain	Płatki owsiane	0.2 kg *(3.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	40 min	10 %
Aroma (end of boil)	Sybilla	25 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.