

## 6 zboż

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **19.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.1 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.2 kg (53%)	79 %	10
Grain	Pszeniczny	1.15 kg (27.7%)	85 %	4
Grain	Słód pszeniczny z płaskurki	0.2 kg (4.8%)	85 %	4
Grain	Oats, Malted	0.2 kg (4.8%)	80 %	2
Grain	Słód orkiszowy	0.2 kg (4.8%)	85 %	4
Grain	Żytni	0.2 kg (4.8%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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safbrew T-58	Ale	Dry	11.5 g	Fermentis
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