

Ciasteczkowy Potwór

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **12.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny NIEMCY	3 kg (58.3%)	82 %	3.75
Grain	Pszeniczny Czekoladowy ANGLIA	0.15 kg (2.9%)	72.7 %	1000
Grain	Pale Ale Halcyon ANGLIA	2 kg (38.8%)	80.3 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Monroe DE	25 g	60 min	2.5 %
Boil	Monroe DE	25 g	30 min	2.5 %
Boil	Monroe DE	25 g	20 min	2.5 %
Boil	Monroe DE	25 g	10 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	25 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Boil	3 min