

CZARNY BEZ WHEAT ALE

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **13**
- SRM **6.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **15 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Viking Cookie malt	0.5 kg (7.7%)	72 %	50
Grain	BESTMALZ - Best Wheat Malt	1 kg (15.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12 %
Boil	Tettnanger	10 g	15 min	4 %
Dry Hop	Galaxy	26 g	10 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min

Flavor	Kwiaty czarnego bzu	100 g	Boil	15 min
Flavor	Kwiaty czarnego bzu	300 g	Boil	5 min