

# GAZOWANE WEIZEN

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **11**
- SRM **3.6**

## 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **42 C**, Time **20 min**
- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (60%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	29 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11.5 g	Mangrove Jack's