

Izerskie łany

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **6.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **46.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **46.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1 kg (11.5%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 3 kg (34.5%) | 80 % | 6 |
| Grain | Carahell | 1 kg (11.5%) | 77 % | 26 |
| Grain | Viking Pilsner malt | 2 kg (23%) | 82 % | 4 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (19.5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 600 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | ksylitol | 102 g | Boil | 10 min |