

Kasswaiz

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (34.8%)	85 %	4
Grain	Pilzneński	2.02 kg (46.9%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.087 kg (2%)	73 %	120
Grain	Caraamber	0.2 kg (4.6%)	75 %	70
Grain	Oats, Malted	0.5 kg (11.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	30 min	9 %
Aroma (end of boil)	Oktawia	15 g	5 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	200 ml	Safbrew