

# Lekko białe - Weizen z płatkami owsianymi

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **45 C**, Time **60 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszoniczny         | 2.5 kg (48.1%) | 85 %  | 4   |
| Grain | Pilznieński        | 1.5 kg (28.8%) | 81 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.8%)  | 75 %  | 30  |
| Grain | Płatki owsiane     | 1 kg (19.2%)   | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory |
|------------------------|-------|--------|---------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | ---        |