

# Na sianku

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (50%)	83 %	5
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	18 g	60 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	10 g	Gozdawa