

# NiemieckieLato

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **3.1**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- 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 | Pszeniczny  | 2 kg (50%) | 85 %  | 4   |
| Grain | Pilznieński | 2 kg (50%) | 81 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Wakatu | 15 g   | 60 min | 8.3 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| WB06 | Wheat | Dry  | 11 g   | ---        |