

Samopsza Metamorfoza

- Gravity **11.5 BLG**
- ABV ---
- IBU **16**
- SRM **7.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Samopsza	1.5 kg (31.3%)	70 %	5
Grain	Pszeniczny	1.2 kg (25%)	85 %	4
Grain	Strzegom Monachijski typ II	1.8 kg (37.5%)	79 %	16
Grain	Strzegom Pilzneński	0.3 kg (6.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	20 g	30 min	6 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat	Wheat	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Herb	Rumianek	15 g	Secondary	6 day(s)
Herb	Rumianek	10 g	Boil	1 min