

Wajcen

- Gravity **11.2 BLG**
- ABV ---
- IBU **20**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **44 C**, Time **45 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **45 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (46.5%)	85 %	4
Grain	Pilznieński	2 kg (46.5%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.3 kg (7%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	9 g	60 min	15.5 %
Boil	Mandarina Bavaria	10 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Other	Chłodnica	0 g	Boil	15 min