

# Weizen Piąty

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **13**
- SRM **5.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **19.5 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**
- Keep mash **20 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pilsen 2RS	3 kg (46.2%)	80.5 %	4
Grain	Weyermann - Dark Wheat Malt	1.5 kg (23.1%)	85 %	14
Grain	Weyermann - Pale Wheat Malt	1.5 kg (23.1%)	85 %	5
Grain	Weyermann - Carahell	0.5 kg (7.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Hallertau Blanc	10 g	20 min	7.9 %
Boil	Hallertau Blanc	10 g	25 min	7.9 %
Whirlpool	Hallertau Blanc	40 g	20 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	---

## Notes

- Wda Kranówka Mod Ph + 2 | Bronchales  
*Feb 29, 2020, 12:11 PM*