

Weizen (wersja robocza)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **62 C**, Time **10 min**
- Temp **69 C**, Time **50 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **69C**
- Keep mash **1 min** at **75C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.8 kg (40%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.7 kg (60%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 15 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 10 g | Mauribrew |