

Weizen z pulpa kiwi

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (27%)	81 %	4
Grain	Pszeniczny	1.5 kg (40.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.4%)	60 %	3
Adjunct	Pulpa z kiwi	1 kg (27%)	20 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własna hodowla	10 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3638 Bavarian Wheat	Ale	Liquid	100 ml	Wyeast Labs