

# Żniwiarz jasne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Słód piznenski           | 1.55 kg (30%) | 80 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 3.62 kg (70%) | 82 %  | 5   |

## Hops

| Use for | Name              | Amount  | Time   | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil    | Lublin (Lubelski) | 32.35 g | 60 min | 4 %        |

## Yeasts

| Name                          | Type  | Form   | Amount   | Laboratory |
|-------------------------------|-------|--------|----------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Liquid | 51.76 ml | White Labs |

## Notes

- Fermentacja:  
Zadane do 19 C  
14 C -> 17 C  
May 17, 2020, 2:32 PM