

#130 Idi na chuj

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.2 kg (52.4%)	83 %	5
Grain	Viking Pilsner malt	2 kg (47.6%)	82 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2021 granulat	15 g	60 min	3 %
Aroma (end of boil)	Lubelski PL 2021 granulat	10 g	20 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Munich CLASSIC Wheat Beer	Wheat	Dry	11 g	Lallemand