

# Hafe weizen w kociołku na 24 l z normalną przerwą ferulikową

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (33.3%)	80 %	4
Grain	Pszeniczny	3 kg (45.5%)	85 %	4
Grain	Jęczmień niesłodowany	0.4 kg (6.1%)	75 %	2
Grain	Melanoiden Malt	0.3 kg (4.5%)	80 %	39
Grain	Płatki pszeniczne	0.2 kg (3%)	85 %	3
Grain	Strzegom Wiedeński	0.4 kg (6.1%)	79 %	10
Grain	zakwaszający	0.1 kg (1.5%)	75 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	40 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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wb-06	Wheat	Dry	11.5 g	safale
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