

## Hopłan vol.2

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- Gravity **14.1 BLG**
- ABV ---
- IBU **19**
- SRM **5.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Pilznieński	2 kg (36.4%)	81 %	4
Grain	Carahell	0.5 kg (9.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	15 g	20 min	6 %
Boil	Cascade	15 g	5 min	6 %
Whirlpool	Chinook	20 g	10 min	13 %
Dry Hop	Chinook	20 g	7 day(s)	13 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
biowin	Wheat	Dry	10 g	---