

# Jankes

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- Gravity **11.9 BLG**
- ABV ---
- IBU **20**
- SRM **10.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **43 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 2.6 kg (54.2%) | 85 %  | 4   |
| Grain | Pilzneński          | 2 kg (41.7%)   | 81 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.2%)  | 70 %  | 299 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Hallertau Spalt Select | 15 g   | 60 min | 3.4 %      |
| Boil                | Centennial             | 15 g   | 15 min | 10.5 %     |
| Boil                | Citra                  | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Hallertau Spalt Select | 20 g   | 5 min  | 3.4 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Safbrew    |