

Łaki Łan

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **49C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2.2 kg (52.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 3.5 % |
| Boil | Marynka | 10 g | 57 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |