

# Leśny Wezien

- Gravity **12.9 BLG**
- ABV ---
- IBU **18**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2.5 kg (50%)	85 %	5
Grain	Strzegom Pilzneński	2.2 kg (44%)	80 %	4
Grain	Strzegom Karmel 30	0.3 kg (6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile

## Notes

- Woda 50 st. dodać słody, zmierzyć pH i je zmodyfikować, podgrzać do kroków.  
*Sep 11, 2016, 6:44 PM*