

Piwna brzaskwinka

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **5**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **74 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **46.1C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Adjunct	Pszenica niesłodowana	2 kg (40%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Helertauer Tradition	10 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Brzaskwinie	4000 g	Secondary	10 day(s)
Fining	Mech irlandzki	5 g	Boil	15 min

Water Agent	Chlorek wapnia	3 g	Boil	60 min
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