

# Prost Weizen modyfikowany

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.6 kg (56.1%)	85 %	4
Grain	Viking Pale Ale malt	1.25 kg (43.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	6 g	60 min	6 %
Boil	Tradition	9 g	22 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	500 ml	Fermentum Mobile

## Notes

- Zacieranie medium body. Wsypać do temp. 74.7C  
*Mar 18, 2018, 7:46 PM*