

# Sour Wheat

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

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (9.5%)	85 %	4
Grain	Pilznieński	5 kg (47.6%)	81 %	4
Grain	Karmelowy Czerwony	0.5 kg (4.8%)	75 %	59
Adjunct	Sok jabłkowy	3 kg (28.6%)	10 %	---
Adjunct	Wiśnie	1 kg (9.5%)	10 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	50 g	10 min	5.5 %
Whirlpool	Cascade PL	50 g	30 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	100 ml	Fermentis