

# Super ziółko

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **5.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.4 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.5 liter(s)**

## Steps

- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **5.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **7.4 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pszeniczny | 1.41 kg (75%) | 85 %  | 4   |
| Grain | Pilzneński | 0.47 kg (25%) | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 10 g   | 60 min | 6 %        |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| WB-06 | Ale  | Liquid | 100 ml | ---        |

## Notes

- Overpitching srogi  
Po 8-10g na opcję (zależy od BLG, szybko wyliczyć)  
*Aug 27, 2017, 9:14 PM*