

## Świeżak 3

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **45 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **8.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pszeniczny            | 1 kg (42.6%)    | 85 %  | 4.5 |
| Grain | Viking Pale Ale malt  | 0.95 kg (40.4%) | 90 %  | 8   |
| Grain | Płatki owsiane        | 0.2 kg (8.5%)   | 60 %  | 3   |
| Grain | Jęczmień niesłodowany | 0.2 kg (8.5%)   | 75 %  | 2   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 18 g   | 30 min | 4.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Wb-06 | Ale  | Dry  | 11.5 g | SafeAle    |