

# Syn Gerwazego czyli Gerwazy Jr.

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszeniczny            | 2.5 kg (54.3%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt  | 1 kg (21.7%)   | 80 %  | 5   |
| Grain | Weyermann - Carawheat | 0.1 kg (2.2%)  | 77 %  | 97  |
| Grain | Viking Pilsner malt   | 1 kg (21.7%)   | 82 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 40 min | 4 %        |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 10 ml  | Fermentum Mobile |

## Notes

- Drożdże bez startera  
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