

Torfowy weizen + kwas

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **8**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Castle Peated Malt 50 PPM | 2.75 kg (50.5%) | 81 % | 5 |
| Grain | Pszeniczny | 2 kg (36.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.7 kg (12.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 3.5 % |