

Wajcen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **48 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **48C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (42.6%)	85 %	4
Grain	Pilzneński	2 kg (42.6%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (6.4%)	78 %	4
Grain	Płatki pszeniczne	0.4 kg (8.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	18 g	60 min	4 %
Boil	Lublin (Lubelski)	17 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Munich Classic Wheat Beer	Wheat	Dry	11 g	Danstar

Notes

- dwa pierwsze kroki zacierania - sama pszenica
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