

Weizen urodzinowy

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **40 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.2 kg (42.1%) | 80 % | 4 |
| Grain | Pilznieński | 3.2 kg (42.1%) | 81 % | 4 |
| Sugar | Cane (Beet) Sugar | 0.8 kg (10.5%) | 100 % | 0 |
| Sugar | Maltodekstryna | 0.4 kg (5.3%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 22 g | 60 min | 4 % |