

Weizen z wrzosem

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **7**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (58.3%)	85 %	4
Grain	Strzegom Pale Ale	2.5 kg (41.7%)	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	wrzos	25 g	Boil	10 min