

**XXX**

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **5.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (57.1%)	85 %	4
Grain	Pilzneński	2 kg (28.6%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.1%)	79 %	22
Grain	Strzegom Karmel 30	0.5 kg (7.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %
Boil	lunga	25 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	12 g	---