

Ziółko 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **12**
- SRM **6.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.4 kg (75.7%)	85 %	4
Grain	Pilzneński	0.15 kg (8.1%)	81 %	4
Grain	Abbey Malt Weyermann	0.15 kg (8.1%)	75 %	45
Grain	Optima Karmel 20-30 EBC	0.15 kg (8.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	2 g	60 min	5.7 %
Boil	Aramis	4 g	30 min	5.7 %
Boil	Aramis	4 g	10 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Wheat	Ale	Liquid	75 ml	Wyeast Labs