

Zwiększam ilość pszenic

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (35.5%)	80 %	4
Grain	Strzegom Pszeniczny	3.1 kg (57.9%)	81 %	6
Grain	Strzegom Karmel 30	0.25 kg (4.7%)	75 %	30
Adjunct	Rice Hulls	0.1 kg (1.9%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	100 ml	Wyeast Labs