

Zwiększam ilość pszenic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.8 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 **9.2 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 **10 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.95 kg (32.5%)	80 %	4
Grain	Strzegom Pszeniczny	1.55 kg (53%)	81 %	6
Grain	Strzegom Karmel 30	0.125 kg (4.3%)	75 %	30
Liquid Extract	WES ekstrakt słodowy jasny	0.3 kg (10.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12.5 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	700 ml	Fermentum Mobile