

Hefeweizen z Kotłowni

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (55.6%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Munich Classic Wheat Beer	Wheat	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	230 g	Mash	90 min