Rzułten

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Viking Malt (Strzegom)	3.15 kg *(61.2%)*	--- %	5
Grain	Słód pilzneński Viking Malt (Strzegom)	2 kg *(38.8%)*	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	20 g	60 min	3.3 %
Boil	Citra	20 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM41 Gwoździe i banany	Wheat	Slant	140 ml	Fermentum Mobile