Weizen - przykładowa receptura

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.5**
- 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 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg *(47.8%)*	81 %	4
Grain	Pszeniczny	2.4 kg *(52.2%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.