

Blada żona #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **76C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (56.8%)	85 %	1
Grain	Pilzneńsk Weyerman	3.5 kg (39.8%)	81 %	4
Grain	Karmel 100	0.3 kg (3.4%)	75 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	2.8 %
Boil	Marynka	20 g	60 min	8.7 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	20 g	Gozdawa