

Hefe bieda

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **7**
- SRM **3.7**
- 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 **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **51 C**, Time **30 min**
- Temp **71 C**, Time **60 min**
- Temp **79 C**, Time **15 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **51C**
- Keep mash **60 min** at **71C**
- Keep mash **15 min** at **79C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.8%)	80 %	5
Grain	Pszeniczny	2 kg (40.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (10.2%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	15 min	4.5 %
Aroma (end of boil)	Hallertau	10 g	0 min	4.5 %
Boil	Hallertau	10 g	15 min	4.5 %

Yeasts

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