

## Lekko białe - Weizen

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.8**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **45 C**, Time **60 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszoniczny         | 2.5 kg (59.5%) | 85 %  | 4   |
| Grain | Pilznieński        | 1.5 kg (35.7%) | 81 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.8%)  | 75 %  | 30  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

### Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory |
|------------------------|-------|--------|---------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | ---        |