

# Liwko skocz po piwko

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **7.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.1 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **31.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Żytni                       | 6.51 kg (61.8%) | 85 %  | 8   |
| Grain | Strzegom Monachijski typ II | 2 kg (19%)      | 79 %  | 22  |
| Grain | Strzegom Pilzneński         | 1.51 kg (14.3%) | 80 %  | 4   |
| Grain | Caramunich® typ I           | 0.51 kg (4.8%)  | 73 %  | 80  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 60 g   | 60 min | 4.5 %      |
| Boil    | Hallertau | 20 g   | 15 min | 4.5 %      |

## Yeasts

| Name                             | Type  | Form   | Amount | Laboratory |
|----------------------------------|-------|--------|--------|------------|
| WLP380 - Hefeweizen IV Ale Yeast | Wheat | Liquid | 40 ml  | White Labs |