

# lukasz serca nie oszukasz

- Gravity **13.1 BLG**
- ABV ---
- IBU **18**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **74 C**, Time **15 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **74C**
- Keep mash **2 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (70%)	85 %	4
Grain	Pilzneński	1.5 kg (30%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew

## Notes

- Może skórka pomarańczy na cichą , jakieś przyprawy ?  
*Apr 18, 2017, 5:18 PM*