

Mrówcze pszeniczne

- Gravity **11.7 BLG**
- ABV ---
- IBU **11**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **42 C**, Time **60 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **60 min** at **42C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 150 | 0.08 kg (3.2%) | 75 % | 150 |
| Grain | Strzegom Pilzneński | 1 kg (40.3%) | 80 % | 4 |
| Grain | Pszeniczny | 1.4 kg (56.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 12 g | 90 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Sawbrew S 33 | Wheat | Dry | 11.5 g | fermentis |