

MŚ2018

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (73.2%)	85 %	4
Grain	Briess - Pale Ale Malt	2 kg (24.4%)	80 %	7
Grain	Briess - Aromatic Malt	0.2 kg (2.4%)	77 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	40 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	100 g	Boil	30 min
Flavor	rabarbar	350 g	Boil	30 min