

## PP

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Viking	1.5 kg (46.9%)	82 %	4
Grain	Pale Ale Soufflet	1.5 kg (46.9%)	80 %	5
Grain	Pszenica niestodowana	0.2 kg (6.3%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	10 g	30 min	8 %
Boil	Junga	10 g	15 min	8 %
Aroma (end of boil)	Junga	10 g	0 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	---