

przenicznik

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **6.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.9%)	81 %	4
Grain	Weyermann - Acidulated Malt	3.5 kg (59.3%)	80 %	6
Grain	Strzegom Karmel 150	0.4 kg (6.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	35 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew