

Świeżak 3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pszoniczny | 1 kg (42.6%) | 85 % | 4.5 |
| Grain | Viking Pale Ale malt | 0.95 kg (40.4%) | 90 % | 8 |
| Grain | Płatki owsiane | 0.2 kg (8.5%) | 60 % | 3 |
| Grain | Jęczmień niesłodowany | 0.2 kg (8.5%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 18 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Wb-06 | Ale | Dry | 11.5 g | SafeAle |