

Wajcen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **6.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4 kg (62%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (31%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.9%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.2 kg (3.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 40 min | 10 % |
| Aroma (end of boil) | Sybilla | 25 g | 15 min | 3.5 % |

Yeasts

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