

# Weizen urodzinowy

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **3.7**
- 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 **40 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3.2 kg (42.1%)	80 %	4
Grain	Pilznieński	3.2 kg (42.1%)	81 %	4
Sugar	Cane (Beet) Sugar	0.8 kg (10.5%)	100 %	0
Sugar	Maltodekstryna	0.4 kg (5.3%)	90 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	22 g	60 min	4 %