

# Weizen z zestem cytrusów

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Malt, Dark	1.3 kg (49.1%)	80 %	18
Grain	Strzegom Pilzneński	1.3 kg (49.1%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.05 kg (1.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	2.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	15 min

Other	Witamina C	2 g	Bottling	---
Flavor	Zest z limonki	5 g	Secondary	5 day(s)
Flavor	Zest z grejpfruta	20 g	Secondary	5 day(s)