

**XXX**

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **5.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pszeniczny                  | 4 kg (57.1%)  | 85 %  | 4   |
| Grain | Pilzneński                  | 2 kg (28.6%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.1%) | 79 %  | 22  |
| Grain | Strzegom Karmel 30          | 0.5 kg (7.1%) | 75 %  | 30  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 20 g   | 60 min | 3.5 %      |
| Boil    | lunga   | 25 g   | 60 min | 11 %       |

### Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 12 g   | ---        |