

Zen new

- Gravity **14 BLG**
- ABV ---
- IBU **25**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.3 kg (69.4%)	85 %	4
Grain	Strzegom Wiedeński	0.7 kg (11.3%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (16.1%)	80 %	4
Grain	Cara Ruby Castle	0.2 kg (3.2%)	72 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	40 min	4.5 %
Boil	lunga	20 g	40 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Ananas	100 g	Primary	14 day(s)
--------	--------	-------	---------	-----------