

#14 30.01.16 próbny cieniasek

- Gravity **10.5 BLG**
- ABV ---
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.7 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **11.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	0.5 kg (30%)	85 %	4
Grain	Strzegom Pilzneński	0.775 kg (46.5%)	80 %	4
Grain	Strzegom Pale Ale	0.39 kg (23.4%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	40 min	4 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Lublin (Lubelski)	5 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	150 ml	Safbrew

Extras

Type	Name	Amount	Use for	Time
Other	skórka 2 pomarańczy	100 g	Secondary	7 day(s)