

- Gravity **11.7 BLG**
- ABV ---
- IBU **10**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **40 C**, Time **30 min**
- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (38.1%)	80 %	4
Grain	Słód pszeniczny Bestmalz	3 kg (57.1%)	82 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew