

## bawarska fantazja weissbier #8

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- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **4.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **111 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **46 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (46%)	83 %	5
Grain	Viking Pale Ale malt	2 kg (46%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (4.6%)	78 %	4
Adjunct	Płatki pszeniczne	0.15 kg (3.4%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	30 min	17 %
Boil	Herkules	10 g	10 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	300 ml	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Flavor	Lime Peel	10 g	Boil	0 min