

# Biała Mewa

- Gravity **12.1 BLG**
- ABV ---
- IBU **13**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (47.1%)	81 %	5
Grain	Weyermann pszeniczny jasny	2 kg (47.1%)	80 %	6
Grain	Weyermann - Vienna Malt	0.25 kg (5.9%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	35 g	75 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

## Notes

- Lubelski w szyszce (zbiór 2015)  
*Feb 29, 2016, 8:28 AM*