

Białobrzesianer KEG

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

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

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (47.1%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.25 kg (5.9%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 12 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |