

Blada żona #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **76C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny | 5 kg (56.8%) | 85 % | 1 |
| Grain | Pilzneńsk Weyerman | 3.5 kg (39.8%) | 81 % | 4 |
| Grain | Karmel 100 | 0.3 kg (3.4%) | 75 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 2.8 % |
| Boil | Marynka | 20 g | 60 min | 8.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| Bavarian Wheat 11 | Wheat | Dry | 20 g | Gozdawa |