

## Blada żona

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **10**
- SRM **5.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **37.4 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **29.9 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	4.2 kg (56.2%)	85 %	4
Grain	Pilznieńsk Weyerman	3 kg (40.2%)	81 %	4
Grain	Strzegom Karmel 150	0.27 kg (3.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	75 g	20 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gozdwa fruit blanche g1	Wheat	Dry	30 g	---

### Notes

- Nagazowanie 6g cukru białego na butelkę.

Smakowało wszystkim ;)  
Apr 25, 2019, 8:35 PM