

# chmielasek pomarańcz

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (39.7%)	81 %	4
Grain	Weyermann - Acidulated Malt	3.4 kg (54%)	80 %	6
Grain	Carahell	0.4 kg (6.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	70 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew