

Domowe przedszkole

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **14 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **44 C**, Time **120 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | słód pszeniczny | 2 kg (48.8%) | 82 % | 3 |
| Grain | słód pilzneński | 1.7 kg (41.5%) | 80 % | 4 |
| Grain | słód Carahell | 0.4 kg (9.8%) | 74 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|--------|--------|-------------|
| Wyeast - 3068 Weihenstephan Weizen | Wheat | Liquid | 125 ml | Wyeast Labs |