

Hafe weizen w kociołku na 24 l z normalną przerwą ferulikową

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (31.7%)	80 %	4
Grain	Pszeniczny	2.7 kg (42.9%)	85 %	4
Grain	Jęczmień niesłodowany	0.4 kg (6.3%)	75 %	2
Grain	Płatki pszeniczne	0.4 kg (6.3%)	85 %	3
Grain	zakwaszający	0.1 kg (1.6%)	75 %	---
Grain	Briess - Carapils Malt	0.3 kg (4.8%)	74 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.3 %
Boil	Lublin (Lubelski)	30 g	30 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

wb-06	Wheat	Dry	11.5 g	safale
-------	-------	-----	--------	--------