

Hopłan vol.2

- Gravity **14.1 BLG**
- ABV ---
- IBU **19**
- SRM **5.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pszoniczny | 3 kg (54.5%) | 85 % | 4 |
| Grain | Pilzniejszy | 2 kg (36.4%) | 81 % | 4 |
| Grain | Carahell | 0.5 kg (9.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Cascade | 15 g | 20 min | 6 % |
| Boil | Cascade | 15 g | 5 min | 6 % |
| Whirlpool | Chinook | 20 g | 10 min | 13 % |
| Dry Hop | Chinook | 20 g | 7 day(s) | 13 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| biowin | Wheat | Dry | 10 g | --- |