

Izerskie łany

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **6.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **46.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **46.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (11.5%)	81 %	5
Grain	Weyermann pszeniczny jasny	3 kg (34.5%)	80 %	6
Grain	Carahell	1 kg (11.5%)	77 %	26
Grain	Viking Pilsner malt	2 kg (23%)	82 %	4
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (19.5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	600 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	ksylitol	102 g	Boil	10 min