

Kasswaiz

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (34.8%) | 85 % | 4 |
| Grain | Pilzneński | 2.02 kg (46.9%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.087 kg (2%) | 73 % | 120 |
| Grain | Caraamber | 0.2 kg (4.6%) | 75 % | 70 |
| Grain | Oats, Malted | 0.5 kg (11.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 15 g | 30 min | 9 % |
| Aroma (end of boil) | Oktawia | 15 g | 5 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 200 ml | Safbrew |