

# Letnia przygoda

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount          | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Słód PSZENICZNY<br>Viking Malt                       | 3.04 kg (60.9%) | 82 %  | 5   |
| Grain | Słód Pilsneński<br>Viking Malt<br>Strzegom 3-4,5 EBC | 1.95 kg (39.1%) | 80 %  | 4   |

## Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Hallertau Tradition | 15 g   | 60 min | 5.2 %      |
| Aroma (end of boil) | Amarillo USA        | 15 g   | 15 min | 9.5 %      |

## Yeasts

| Name                             | Type  | Form | Amount | Laboratory |
|----------------------------------|-------|------|--------|------------|
| Gozdawa - BW11<br>Bavarian Wheat | Wheat | Dry  | 11 g   | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                |       |      |        |
|-------------|----------------|-------|------|--------|
| Water Agent | Gips           | 2.5 g | Boil | 60 min |
| Water Agent | kwas fosforowy | 2.5 g | Boil | 60 min |