

Liwko skocz po piwko

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **7.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

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

Mash step by step

- Heat up **31.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	6.51 kg (61.8%)	85 %	8
Grain	Strzegom Monachijski typ II	2 kg (19%)	79 %	22
Grain	Strzegom Pilzneński	1.51 kg (14.3%)	80 %	4
Grain	Caramunich® typ I	0.51 kg (4.8%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	60 g	60 min	4.5 %
Boil	Hallertau	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP380 - Hefeweizen IV Ale Yeast	Wheat	Liquid	40 ml	White Labs