

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 |