

Mrówcze pszeniczne

- Gravity **11.7 BLG**
- ABV ---
- IBU **11**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **42 C**, Time **60 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **60 min** at **42C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.08 kg (3.2%)	75 %	150
Grain	Strzegom Pilzneński	1 kg (40.3%)	80 %	4
Grain	Pszeniczny	1.4 kg (56.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12 g	90 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Sawbrew S 33	Wheat	Dry	11.5 g	fermentis