

# Pan Gerwazy

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **4.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.2 kg (60.4%)	83 %	5
Grain	Viking Pale Ale malt	2 kg (37.7%)	80 %	5
Grain	Weyermann - Carawheat	0.1 kg (1.9%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Aroma (end of boil)	Perle	15 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	6.67 ml	Fermentum Mobile

## Notes

- Dekokcja. 0.1 strat z srotowania pszenicy  
*Sep 15, 2019, 7:10 AM*