

# 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*