

PP

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszeniczny Viking | 1.5 kg (46.9%) | 82 % | 4 |
| Grain | Pale Ale Soufflet | 1.5 kg (46.9%) | 80 % | 5 |
| Grain | Pszenica niestodowana | 0.2 kg (6.3%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Junga | 10 g | 30 min | 8 % |
| Boil | Junga | 10 g | 15 min | 8 % |
| Aroma (end of boil) | Junga | 10 g | 0 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | --- |