

# Prze Nic

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **43 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Viking Wheat Malt	2 kg (40%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11 g	---