

## Świeżak 3

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **45 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **8.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (42.6%)	85 %	4.5
Grain	Viking Pale Ale malt	0.95 kg (40.4%)	90 %	8
Grain	Płatki owsiane	0.2 kg (8.5%)	60 %	3
Grain	Jęczmień niesłodowany	0.2 kg (8.5%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	18 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Ale	Dry	11.5 g	SafeAle