

Wałesa v3.1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **14**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.6 kg (66.7%)	85 %	4
Grain	Pilznieński	1.6 kg (29.6%)	81 %	4
Grain	Płatki pszeniczne	0.2 kg (3.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew