

Weizen na lenia w Sylwestra

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (23.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.8%)	75 %	30
Grain	Strzegom Pszeniczny	3.75 kg (71.1%)	81 %	6
Adjunct	łuska ryżowa	0.075 kg (1.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
40 dniowa gęstwa FM cała	Wheat	Slant	250 ml	FM