

Weizen z wrzosem

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **7**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.5 kg (58.3%) | 85 % | 4 |
| Grain | Strzegom Pale Ale | 2.5 kg (41.7%) | 79 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 8 g | 60 min | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safbrew WB-06 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|---------|--------|
| Spice | wrzos | 25 g | Boil | 10 min |