

Grejtpfruit

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	3 kg (46.2%)	82 %	5
Grain	Pilzneński	3.5 kg (53.8%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	7.6 %
Boil	Cascade	15 g	15 min	7.1 %
Boil	Cascade	15 g	5 min	7.1 %
Aroma (end of boil)	Cascade	40 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss	Wheat	Dry	11 g	Mauribrew

Extras

Type	Name	Amount	Use for	Time
Other	Skórka grejpfruta	50 g	Boil	5 min
Other	Skórka grejpfruta	25 g	Secondary	4 day(s)