

- Gravity **10.5 BLG**
- ABV ---
- IBU **17**
- SRM **6.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (47.6%)	85 %	6
Grain	Weyermann - Pale Wheat Malt	2 kg (47.6%)	85 %	4
Grain	Bestmalz - Cara Munich Type I	0.2 kg (4.8%)	75 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hersbrucker	30 g	20 min	2.3 %
Boil	Marynka	10 g	50 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Culture	50 g	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	whirflock	3 g	Boil	5 min
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