

93. WitBir 94. Pszenica 95. Mango Milkshake OSLO Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **3.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **67.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **49.8 liter(s)** of **76C** water or to achieve **67.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (41.7%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	2 kg (16.7%)	75 %	3
Grain	Briess - Wheat Malt, White	4 kg (33.3%)	85 %	5
Grain	Wheat	1 kg (8.3%)	78 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	100 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FF	Ale	Liquid	1500 ml	Wyeast

Notes

- 18. litrow 50 gram skorki pomaranczy do FF na 5 minut
 - 18. litrow czysta i Kangury
 - 18. litrow po lekkim zagotowaniu kveik i mango i laktoza i grzanie grzanie nawet powyzej 30 stopni
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