

## A chuj wie.

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- Gravity **15.2 BLG**
- ABV ---
- IBU **42**
- SRM **4.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **53 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **30 min** at **53C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **-10 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	5 kg (100%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	80 min	11 %
Boil	lunga	25 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	60 ml	Fermentum Mobile

### Notes

- Jak to będzie pijalne to się zdziwię ;-)  
Oct 6, 2015, 4:19 PM