

Białobrzesianer 2024

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (47.6%)	81 %	4
Grain	Pszeniczny	2.5 kg (47.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.25 kg (4.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile