

Cytrusowe goździki

- Gravity **12.9 BLG**
- ABV ---
- IBU **17**
- SRM **5.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (40%)	81 %	4
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Biscuit Malt	0.4 kg (6.7%)	79 %	45
Grain	Caramunich® typ I	0.2 kg (3.3%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	motueka	10 g	50 min	6.7 %
Boil	perle	15 g	50 min	7 %
Boil	Motueka	10 g	10 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	słód zakwaszający	120 g	Mash	60 min