

Fruit wheat

- Gravity **12.4 BLG**
- ABV ---
- IBU **16**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.3 kg (39.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1.8 kg (54.5%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.2 kg (6.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | mittelfruth | 15 g | 60 min | 5 % |
| Boil | mittelfruth | 15 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Other | zest cytrusowy | 50 g | Secondary | 3 day(s) |