

# hypfynwajcyn

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (50%)	82 %	5
Grain	Viking Pilsner malt	2 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	4.5 %
Whirlpool	Sybilla	30 g	20 min	4.5 %
Whirlpool	Simcoe	15 g	20 min	13.2 %
Whirlpool	Cascade PL	15 g	20 min	3.8 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Cascade PL	30 g	3 day(s)	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	1000 ml	White Labs