

# Jankes

- Gravity **11.9 BLG**
- ABV ---
- IBU **20**
- SRM **10.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **43 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.6 kg (54.2%)	85 %	4
Grain	Pilzneński	2 kg (41.7%)	81 %	4
Grain	Strzegom Karmel 150	0.2 kg (4.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	15 g	60 min	3.4 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Hallertau Spalt Select	20 g	5 min	3.4 %

## Yeasts

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