

# Kłos żony

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.25 kg (58.1%)	80 %	6
Grain	Pilzneński	0.8 kg (37.2%)	81 %	4
Grain	Carahell	0.1 kg (4.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	5 g	70 min	5.5 %
Boil	Spalt	5 g	30 min	5.5 %
Boil	Spalt	5 g	5 min	5.5 %

## Yeasts

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