

Nocna Zmiana

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **30 C**, Time **60 min**
- Temp **44 C**, Time **120 min**
- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **31.2C**
- Add grains
- Keep mash **60 min** at **30C**
- Keep mash **120 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.4 kg (35%) | 80 % | 3 |
| Grain | Weyermann - Pale Wheat Malt | 1.6 kg (40%) | 85 % | 5 |
| Grain | Weyermann - Premium Pilsner Malt | 0.5 kg (12.5%) | 80 % | 3 |
| Grain | Weyermann - Pale Ale Malt | 0.2 kg (5%) | 85 % | 7 |
| Grain | Carahell | 0.3 kg (7.5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 90 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-------|-----|------|-----|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 11 g | --- |
|---------------------------------------|-------|-----|------|-----|