

# Panaceum

- Gravity **13.1 BLG**
- ABV ---
- IBU **14**
- SRM **6.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (39.6%)	81 %	4
Grain	Pszeniczny	2.5 kg (54.9%)	85 %	4
Grain	Carawheat (GR)	0.25 kg (5.5%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Perle	15 g	5 min	7 %

## Yeasts

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