

# Pani Kredka

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **9.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **44 C**, Time **120 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny wędzony dębem Bruntal	0.7 kg (19%)	80 %	5
Grain	słód pszeniczny	1.55 kg (42%)	82 %	5
Grain	słód monachijski jasny	0.3 kg (8.1%)	78 %	16
Grain	słód wędzony Steinbach	1 kg (27.1%)	80 %	5
Grain	słód Carahell	0.1 kg (2.7%)	74 %	25
Grain	słód barwiący	0.04 kg (1.1%)	10 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 3068 Weiherstephan Weizen	Wheat	Slant	600 ml	Wyeast Labs
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