

pszeniczne

- Gravity **11.4 BLG**
- ABV ---
- IBU **17**
- SRM **8.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|-----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.5 kg (62.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.25 kg (31.3%) | 80 % | 4 |
| Adjunct | łuska jęczmienna | 0.05 kg (1.3%) | 1 % | 0 |
| Grain | Strzegom Karmel 150 | 0.2 kg (5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Huell Melon | 20 g | 60 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |