

# Wajs

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU ---
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (50%)	72 %	6
Grain	Strzegom Pilzneński	2 kg (50%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Tomyski	45 g	30 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kwas mlekowy	40 g	Bottling	---
Flavor	Kompot ze śliwki renklody	5 g	Primary	7 day(s)

7 słoików kompotu z renklod bez cukru, użytych z wodą do wysładzania