

# Wałesa v3.1

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **14**
- SRM **4.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.6 kg (66.7%)	85 %	4
Grain	Pilznieński	1.6 kg (29.6%)	81 %	4
Grain	Płatki pszeniczne	0.2 kg (3.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %

## Yeasts

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