

# Wejcen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **8 %**
- Size with trub loss **6.5 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **7.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **82 C**, Time **5 min**

## Mash step by step

- Heat up **4.6 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **82C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **7.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.7 kg (50%)	81 %	4
Grain	Pszeniczny	0.5 kg (35.7%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (14.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	20 min	4.5 %