Hefe węzeł

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg *(34.8%)*	81 %	4
Grain	Pszeniczny	3 kg *(52.2%)*	85 %	4
Grain	Zakwaszajacy	0.25 kg *(4.3%)*	80 %	3
Grain	Płatki pszeniczne	0.5 kg *(8.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	19 g	40 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB 06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomeranczy	30 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.