

Piterwaizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **26.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **40 C**, Time **20 min**
- Temp **63 C**, Time **35 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **35 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (46.5%)	85 %	4
Grain	Pilzneński	1 kg (23.3%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (11.6%)	75 %	30
Grain	Strzegom Wiedeński	0.5 kg (11.6%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.3 kg (7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	9.21 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min

Notes

- Temperatura wody 47°C dodać słody, powinna obniżyć się do 44°C.
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