W niebie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PSZENICZNY Viking Malt	2.6 kg *(28%)*	82 %	5
Grain	Słód Pilsneński Viking Malt Strzegom 3-4,5 EBC	1 kg *(10.8%)*	80 %	4
Adjunct	Płatki owsiane	0.5 kg *(5.4%)*	60 %	3
Adjunct	Sok winogronowy	5 kg *(53.8%)*	12 %	---
Grain	SŁÓD VIKING MONACHIJSKI JASNY I	0.2 kg *(2.2%)*	78 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny (szyszki)	50 g	60 min	5 %
Aroma (end of boil)	Falconer's Flight USA	20 g	10 min	10.5 %
Aroma (end of boil)	Amarillo USA	10 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Slant	250 ml	---

Notes

- Sok winogronowy świeży 13 BLG
  Nov 13, 2022, 12:32 PM