

#10

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **4.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (46.7%)	80 %	6
Grain	Mep©Ale	2.5 kg (46.7%)	80.5 %	6
Grain	Oats, Flaked	0.25 kg (4.7%)	80 %	2
Sugar	Sugar, Table (Sucrose)	0.1 kg (1.9%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	2.5 g	Safbrew