

## 69.

---

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

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (48.9%)	81 %	4
Grain	Pszeniczny	1.1 kg (48.9%)	85 %	4
Grain	crystal	0.05 kg (2.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	11 %