

# Hefeweizen Pszeniczne Jasne 13 BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM ---
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny Weyermann	2.5 kg (58.1%)	--- %	---
Grain	Słód pilzneński Weyermann	1.6 kg (37.2%)	--- %	---
Grain	Słód Carahell	0.2 kg (4.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt Select (DE)	30 g	65 min	6 %

W odstępach czasowych.

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew Wb-06	Wheat	Dry	11.6 g	---

## Notes

- 07.2021  
Dec 2, 2022, 11:30 AM