

# Hefeweizen Pszeniczne Jasne Piwoszarnia - wystadzane do 25l zamiast 20

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pszeniczny | 2 kg (36.4%)  | 85 %  | 4   |
| Grain | Pilzneński | 3 kg (54.5%)  | 81 %  | 4   |
| Grain | Carahell   | 0.5 kg (9.1%) | 77 %  | 26  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 20 min | 4 %        |

## Yeasts

| Name                             | Type  | Form | Amount | Laboratory |
|----------------------------------|-------|------|--------|------------|
| Gozdawa - BW11<br>Bavarian Wheat | Wheat | Dry  | 11.5 g | Gozdawa    |