

## Hw

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **5.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (60%)	81 %	6
Grain	Monachijski	2 kg (40%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	40 min	5 %