

# Ślubny Weizen

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

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (49%)	80 %	4
Grain	Pszeniczny	2.1 kg (42.9%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (6.1%)	60 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.1 kg (2%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	40 min	11 %