

# Wajcen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 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	Briess - Vienna Malt	1 kg (20%)	77.5 %	7
Grain	Briess - Pale Ale Malt	1 kg (20%)	80 %	7
Grain	Briess - Wheat Malt, White	2 kg (40%)	85 %	5
Grain	Płatki owsiane	1 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	2/20	10 g	25 min	9.3 %
Dry Hop	2/20	10 g	10 day(s)	9.3 %
Dry Hop	Książęcy	10 g	10 day(s)	7 %
First Wort	Książęcy	10 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W-68	Wheat	Dry	11.5 g	---