

## weiss

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (45.5%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (45.5%)	81 %	6
Grain	Płatki pszeniczne	0.2 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	8 g	60 min	10.5 %
Whirlpool	Hersbrucker	10 g	10 min	3 %
Dry Hop	Hersbrucker	5 g	4 day(s)	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Slant	100 ml	Brewferm

### Notes

- Dodać pulę owocową. Do połowy warki.  
*May 5, 2018, 8:20 PM*