

# Weissbier

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- Gravity **13.5 BLG**
- ABV ---
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

| Type  | Name        | Amount  | Yield | EBC |
|-------|-------------|---------|-------|-----|
| Grain | Pilznieński | 1.85 kg | 81 %  | 4   |
| Grain | Pszeniczny  | 3.4 kg  | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |

## Notes

- 12,5 BLG (ten program zawsze zawyża ;-))  
*May 11, 2015, 8:40 PM*