

Weissbier

- 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