

Weizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (66.7%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	500 ml	Fermentum Mobile

Notes

- Zacieranie na słodko
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