

wild wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3 kg (61.2%) | 82 % | 5 |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 1 kg (20.4%) | 80 % | 5 |
| Grain | Briess - Pale Ale Malt | 0.5 kg (10.2%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |
| Boil | callista | 10 g | 5 min | 3.9 % |
| Boil | callista | 20 g | 15 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |
| WLP4639 | Ale | Liquid | 1500 ml | --- |