

Świcznik HefeFCKweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.61 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **48.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	7 kg (52.2%)	81 %	4
Grain	Pszenica niesłodowana	6 kg (44.8%)	75 %	3
Grain	Płatki owsiane	0.4 kg (3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	23 g	---