Session Weizen

- Gravity **10.7 BLG**
- ABV **---**
- IBU **48**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg *(57.5%)*	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg *(12.5%)*	81 %	6
Adjunct	Pszenica niesłodowana	1 kg *(25%)*	75 %	3
Adjunct	płatki owsiane błyskawiczne	0.2 kg *(5%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11 %
Aroma (end of boil)	Waimea	50 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	20 g	Boil	10 min