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	Pilzneński	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