

7 zbóż

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **6.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- 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	Viking melanoidynowy	0.14 kg (2.7%)	75 %	60
Grain	Strzegom Wiedeński	0.151 kg (2.9%)	79 %	10
Grain	Żytni	1.01 kg (19.4%)	85 %	8
Grain	Strzegom Pilzneński	0.7 kg (13.4%)	83 %	4
Grain	Diastatyczni	0.2 kg (3.8%)	90 %	4
Grain	Briess - Pale Ale Malt	0.9 kg (17.3%)	80 %	7
Grain	Weyermann - Carawheat	0.2 kg (3.8%)	77 %	115
Grain	Rye, Flaked	0.3 kg (5.8%)	78.3 %	4
Grain	Oats, Flaked	0.25 kg (4.8%)	80 %	2
Grain	Rice, Flaked	0.254 kg (4.9%)	70 %	2
Grain	Wheat, Flaked	0.4 kg (7.7%)	77 %	5
Grain	Buckwheat flaked	0.4 kg (7.7%)	70 %	40
Sugar	Candi Sugar, Clear	0.3 kg (5.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	12 g	60 min	4.5 %
Boil	Galaxy	7 g	40 min	14.2 %
Aroma (end of boil)	Galaxy	23 g	0 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Slant	300 ml	Fermentis
Piwo rozlane na 2 fermentory.2-10 litrów z połową saszetki drożdży us-04				