

## FM41 Starter Wezien

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.7**
- 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 **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt                 | 2.5 kg (52.6%) | 83 %  | 5   |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (42.1%)   | 81 %  | 4   |
| Grain | Abbey Malt Weyermann              | 0.25 kg (5.3%) | 75 %  | 45  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 800 ml | Fermentum Mobile |