Return of the Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Jasny (Viking Malt)	3 kg *(60%)*	77 %	5
Grain	Jęczmienny Pale Ale Zero (Viking Malt)	1 kg *(20%)*	76 %	4
Grain	Jęczmienny Barke® Pilzneński (Wyermann)	1 kg *(20%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	30 min	3 %
Boil	Lubelski	30 g	60 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.