

Jednotemepraturowy weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	50 min	4.6 %
Boil	Lomik	15 g	30 min	4.6 %
Boil	Lomik	5 g	5 min	4.6 %

Yeasts

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