

## #7 klasyczny weizen

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **16**
- SRM **3.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (25%)	81 %	4
Grain	Pszeniczny	3 kg (75%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm 41	Wheat	Liquid	30 ml	Fermentum Mobile