

## MB

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

### Fermentables

| Type  | Name        | Amount          | Yield | EBC |
|-------|-------------|-----------------|-------|-----|
| Grain | Pszeniczny  | 4.04 kg (68.2%) | 85 %  | 4   |
| Grain | Pilznieński | 1.88 kg (31.8%) | 81 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 18 g   | 60 min | 7.3 %      |

### Yeasts

| Name                   | Type  | Form   | Amount   | Laboratory       |
|------------------------|-------|--------|----------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 26.92 ml | Fermentum Mobile |