

# Peach Sour Weizen

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **15**
- SRM **4.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	3 kg (50%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11.5 g	---