

Przenicznik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.2 kg (46.8%)	80 %	6
Grain	Pilzneński	2.5 kg (53.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb 06	Wheat	Dry	10 g	Safale

Notes

- Przeniczny dodac w 42 na 30 pilzneski dodac w 64 na 30 min potem w 72c na 30
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