

# Weissbier

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (23.3%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (18.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla (PL)-	20 g	60 min	4.6 %
Boil	Sybilla (PL)-	15 g	10 min	4.6 %

## Yeasts

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