

WEIZEN 100

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 7 kg (61.9%) | 82 % | 5 |
| Grain | Strzegom pszenica prażona | 1 kg (8.8%) | 70 % | 10 |
| Grain | Viking Pale Ale malt | 3.3 kg (29.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Whirlpool | Hersbrucker | 20 g | 5 min | 4.3 % |
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 60 ml | Fermentum Mobile |