

Wheat Wine

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **54**
- SRM **7.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (41.7%)	85 %	4
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (8.3%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (8.3%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	100 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	400 ml	---