

## #26 Eve's Weizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **11.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (87.2%)	80 %	36
Grain	Viking Pale Ale malt	0.25 kg (6.4%)	80 %	5
Grain	Weyermann - Carawheat	0.25 kg (6.4%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	6.5 %
Boil	Tradition	20 g	30 min	5.5 %
Boil	Tradition	30 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao (skórka suszona)	10 g	Boil	5 min

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
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