

## #44 WS K

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **29.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.7 kg (17.5%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (50%)	81 %	6
Grain	Strzegom Monachijski typ II	0.85 kg (21.3%)	79 %	22
Grain	Weyermann - Dehusked Carafa I	0.2 kg (5%)	70 %	690
Grain	Weyermann - Dehusked Carafa II	0.15 kg (3.8%)	70 %	837
Grain	Carafa III	0.1 kg (2.5%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile