

# Ehnhem

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **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 **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (23.8%)	80 %	5
Grain	Viking Pilsner malt	2 kg (47.6%)	82 %	4
Grain	Płatki owsiane	0.5 kg (11.9%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (11.9%)	60 %	3
Grain	Acid Malt	0.2 kg (4.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Dry	11 g	---