

Hefe Weizen 20l

- Gravity **12.4 BLG**
- ABV ---
- IBU **10**
- SRM **3.5**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (48.1%) | 85 % | 4 |
| Grain | Pilzneński | 1.3 kg (25%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.4 kg (7.7%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (9.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 14 g | 60 min | 5.2 % |
| Boil | Tradition | 10 g | 20 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |