

# Hefe-weizen Grzesia

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **6.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Amber	1.7 kg (36.2%)	78 %	32
Grain	Słód pszeniczny Bestmalz	2 kg (42.6%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (21.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis