

# Heffeweizen na odpierdol

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- Gravity **14.5 BLG**
- ABV ---
- IBU **13**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (50%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 3 kg (50%) | 83 %  | 5   |

## Hops

| Use for   | Name      | Amount | Time   | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil      | lunga     | 10 g   | 60 min | 11 %       |
| Whirlpool | Hallertau | 50 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 10 ml  | Fermentum Mobile |