

Honigweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (39.5%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.6 kg (37.2%) | 81 % | 6 |
| Grain | Honey Malt | 0.4 kg (9.3%) | 80 % | 7 |
| Adjunct | Pszenica niesłodowana | 0.6 kg (14%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 15 g | 15 min | 5 % |
| Boil | lunga | 10 g | 60 min | 8 % |