

Jednotemperaturowy weizen (+glukoza)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **3.7**
- 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 **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (49.5%) | 80 % | 5 |
| Grain | Pszeniczny | 2.6 kg (49.5%) | 85 % | 4 |
| Sugar | Glukoza | 0.05 kg (1%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 50 min | 10.5 % |
| Boil | Magnum | 5 g | 15 min | 10.5 % |