

## Polish weizen

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **13**
- SRM **5.1**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (37.7%)	81 %	5
Grain	Weyermann pszeniczny jasny	3 kg (56.6%)	80 %	6
Grain	Carahell	0.3 kg (5.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	2.9 %
Aroma (end of boil)	Tomyski	30 g	10 min	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Fermentis