

# Roter Weizen

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **9.9**
- Style **Dunkelweizen**

## 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (30%)	79 %	22
Grain	Viking Red Ale	1 kg (20%)	75 %	70
Grain	Strzegom Pszeniczny	1.5 kg (30%)	81 %	5
Grain	Pszeniczny Monachijski Castle	1 kg (20%)	75 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	11 ml	Fermentum Mobile