

## Session Weizen

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- Gravity **10.7 BLG**
- ABV ---
- IBU **48**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (57.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (12.5%)	81 %	6
Adjunct	Pszenica niesłodowana	1 kg (25%)	75 %	3
Adjunct	płatki owsiane błyskawiczne	0.2 kg (5%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11 %
Aroma (end of boil)	Waimea	50 g	5 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	20 g	Boil	10 min