

# Wajs

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **5.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (52.2%)	80 %	4
Grain	Pszeniczny	2.5 kg (43.5%)	85 %	4
Grain	Karmelowy żytni Strzegom	0.25 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %