

## Weizen #38

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **4.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.2 kg (60.4%)	81 %	6
Grain	Strzegom Pilzneński	2.1 kg (39.6%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	puławski	8 g	60 min	8.9 %
Boil	Amarillo	15 g	15 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile