

weizen dzielony na 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.9 kg (25.4%) | 81 % | 6 |
| Grain | Pszenica niesłodowana | 1 kg (8.8%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 2.5 kg (21.9%) | 80 % | 4 |
| Grain | Viking Pale Ale malt colorado | 5 kg (43.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnat | 26 g | 60 min | 11.2 % |
| Aroma (end of boil) | Mount Hood | 22 g | 4 min | 5.5 % |