

Weizen FM41

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	2.1 kg (46.7%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2.2 kg (48.9%)	82 %	5
Grain	Słód Zakwaszający 1 kg Niemcy - Śrutowanie : Nie	0.2 kg (4.4%)	65 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Minstrel	30 g	60 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i banany	Wheat	Liquid	30 ml	Fermentis