

# Wiezenik

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (70%)	85 %	7
Grain	Weyermann pszeniczny jasny	1.5 kg (30%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	25 g	60 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	---