Weissbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg *(58.1%)*	85 %	4
Grain	Strzegom Pilzneński	1 kg *(23.3%)*	80 %	4
Grain	Strzegom Wiedeński	0.8 kg *(18.6%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla (PL)-	20 g	60 min	4.6 %
Boil	Sybilla (PL)-	15 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11.5 g	---