Weizen duży

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69 liter(s)**
- Total mash volume **92 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	11 kg *(47.8%)*	80 %	4
Grain	Pilzneński	11 kg *(47.8%)*	81 %	4
Grain	Carahel	1 kg *(4.3%)*	50 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	60 g	60 min	5.2 %
Boil	Hallertau	60 g	15 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	46 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.