

#10

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (46.7%) | 80 % | 6 |
| Grain | Mep©Ale | 2.5 kg (46.7%) | 80.5 % | 6 |
| Grain | Oats, Flaked | 0.25 kg (4.7%) | 80 % | 2 |
| Sugar | Sugar, Table (Sucrose) | 0.1 kg (1.9%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 12 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 2.5 g | Safbrew |