

# Bayern

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

| Type  | Name       | Amount          | Yield | EBC |
|-------|------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (43.2%)    | 81 %  | 4   |
| Grain | Pszeniczny | 2.5 kg (54.1%)  | 85 %  | 4   |
| Grain | Carahell   | 0.125 kg (2.7%) | 77 %  | 26  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 8 g    | ---        |