

Hefe-Weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (52.2%)	85 %	4
Grain	Pilzneński	1 kg (43.5%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	6 g	Fermentis

Notes

- Drożdże zadano do brzeczki o temp. 13 stopni.
Dec 7, 2021, 1:16 PM