

## (Hoppy / 2) Weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **3.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Pilzneński	1 kg (25%)	81 %	4
Grain	Briess - Pale Ale Malt	0.5 kg (12.5%)	80 %	7
Grain	Strzegom Wiedeński	0.5 kg (12.5%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	9.4 %
Boil	Centennial	20 g	5 min	10.5 %
Dry Hop	Amarillo	50 g	1 day(s)	9.5 %

Do połowy warki

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	100 ml	Wyeast Labs