

## MB

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	4.04 kg (68.2%)	85 %	4
Grain	Pilzniejszy	1.88 kg (31.8%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	7.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	26.92 ml	Fermentum Mobile