

Polish weizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.6 kg (37.2%)	81 %	5
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Carahell	0.2 kg (4.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4.3 %
Aroma (end of boil)	Tomyski	20 g	10 min	3.9 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4.3 %
Aroma (end of boil)	Tomyski	10 g	5 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's