

Promyk Jutrzenki

- Gravity **13.2 BLG**
- ABV ---
- IBU **14**
- SRM **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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom pszeniczny	3 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	45 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Ale	Dry	11 g	---