

# Wajcen

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (35.5%)	81 %	4
Grain	Pszeniczny	2 kg (64.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	35 g	55 min	2.6 %
Boil	Hersbrucker	15 g	15 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12 g	Mauribrew