

# warka 30 - Pszeniczny gepard 40l

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- Gravity **14.3 BLG**
- ABV ---
- IBU **14**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **43.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

| Type  | Name        | Amount     | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pilznieński | 5 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny  | 5 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 30 g   | 60 min | 6 %        |
| Boil    | Hallertau | 20 g   | 15 min | 6 %        |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |