

# Weiss

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU ---
- SRM **2.6**
- Style **Witbier**

## 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (57.1%)	80.5 %	3
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (28.6%)	75 %	3