

# Weizen duży

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69 liter(s)**
- Total mash volume **92 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	11 kg (47.8%)	80 %	4
Grain	Pilznieński	11 kg (47.8%)	81 %	4
Grain	Carahel	1 kg (4.3%)	50 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	60 g	60 min	5.2 %
Boil	Hallertau	60 g	15 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	46 g	---