

# wild wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (61.2%)	82 %	5
Grain	Castle Malting - Pilsneński 6-rzędowy	1 kg (20.4%)	80 %	5
Grain	Briess - Pale Ale Malt	0.5 kg (10.2%)	80 %	7
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	callista	10 g	5 min	3.9 %
Boil	callista	20 g	15 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile
WLP4639	Ale	Liquid	1500 ml	---