

## #10

---

- Gravity **12.6 BLG**
- ABV ---
- IBU **11**
- SRM **4.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **31.5 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Weyermann<br>pszeniczny jasny | 2.5 kg (46.7%) | 80 %   | 6   |
| Grain | Mep©Ale                       | 2.5 kg (46.7%) | 80.5 % | 6   |
| Grain | Oats, Flaked                  | 0.25 kg (4.7%) | 80 %   | 2   |
| Sugar | Sugar, Table<br>(Sucrose)     | 0.1 kg (1.9%)  | 100 %  | 2   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 12 g   | 60 min | 10 %       |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 2.5 g  | Safbrew    |