

## #44 WS K

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **29.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale              | 0.7 kg (17.5%)  | 79 %  | 6    |
| Grain | Strzegom Pszeniczny            | 2 kg (50%)      | 81 %  | 6    |
| Grain | Strzegom Monachijski typ II    | 0.85 kg (21.3%) | 79 %  | 22   |
| Grain | Weyermann - Dehusked Carafa I  | 0.2 kg (5%)     | 70 %  | 690  |
| Grain | Weyermann - Dehusked Carafa II | 0.15 kg (3.8%)  | 70 %  | 837  |
| Grain | Carafa III                     | 0.1 kg (2.5%)   | 70 %  | 1034 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 25 g   | 60 min | 5.1 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml  | Fermentum Mobile |