

# Hefe Weizen wiśnia 20l

- Gravity **14 BLG**
- ABV ---
- IBU **20**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (34.2%)	85 %	4
Grain	Pilzneński	1.35 kg (23.1%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (17.1%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (8.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.2 %
Boil	Sybilla	15 g	30 min	3.5 %
Boil	monroe	10 g	10 min	2.5 %
Boil	lunga	15 g	10 min	11 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile