

Hefeweizen Pszeniczne Jasne 13 BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM ---
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | słód pszeniczny Weyermann | 2.5 kg (58.1%) | --- % | --- |
| Grain | Słód pilzneński Weyermann | 1.6 kg (37.2%) | --- % | --- |
| Grain | Słód Carahell | 0.2 kg (4.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Spalt Select (DE) | 30 g | 65 min | 6 % |

W odstępach czasowych.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew Wb-06 | Wheat | Dry | 11.6 g | --- |

Notes

- 07.2021
Dec 2, 2022, 11:30 AM