

## Jednotemperaturowy weizen (+glukoza)

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **3.7**
- 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 **15 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (49.5%)	80 %	5
Grain	Pszeniczny	2.6 kg (49.5%)	85 %	4
Sugar	Glukoza	0.05 kg (1%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	10.5 %
Boil	Magnum	5 g	15 min	10.5 %