

# Roter Weizen

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **9.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II   | 1.5 kg (30%) | 79 %  | 22  |
| Grain | Viking Red Ale                | 1 kg (20%)   | 75 %  | 70  |
| Grain | Strzegom Pszeniczny           | 1.5 kg (30%) | 81 %  | 5   |
| Grain | Pszeniczny Monachijski Castle | 1 kg (20%)   | 75 %  | 15  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 11 ml  | Fermentum Mobile |