

# Weissbier

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.4 kg (58.3%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (41.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	60 min	7.3 %
Boil	Lublin (Lubelski)	6 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile