

# Weisssss

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (58.8%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (29.4%)	80 %	5
Grain	Acid Malt	0.15 kg (4.4%)	58.7 %	6
Grain	Płatki owsiane	0.25 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager wb-06	Wheat	Dry	11 g	---