

# Weizen #1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.4**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (33.3%)	82 %	4
Grain	Pszeniczny	3 kg (66.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	60 min	10 %
Boil	Mandarina Bavaria	35 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1 ml	Fermentum Mobile

## Notes

- 2 tyg fermentacja  
*Sep 16, 2018, 2:03 PM*