

WEIZEN 100

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	7 kg (61.9%)	82 %	5
Grain	Strzegom pszenica prażona	1 kg (8.8%)	70 %	10
Grain	Viking Pale Ale malt	3.3 kg (29.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Hersbrucker	20 g	5 min	4.3 %
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	60 ml	Fermentum Mobile