

Weizen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **11**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **82.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Adjunct | Pszenica niestodowana | 0.5 kg (8.2%) | 75 % | 3 |
| Grain | Viking Pilsner malt | 2.5 kg (40.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2.8 kg (45.8%) | 83 % | 5 |
| Grain | Strzegom Karmel 30 | 0.31 kg (5.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |