

# Weizen duży

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69 liter(s)**
- Total mash volume **92 liter(s)**

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pszeniczny  | 11 kg (47.8%) | 80 %  | 4   |
| Grain | Pilznieński | 11 kg (47.8%) | 81 %  | 4   |
| Grain | Carahel     | 1 kg (4.3%)   | 50 %  | --- |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 60 g   | 60 min | 5.2 %      |
| Boil    | Hallertau | 60 g   | 15 min | 5.2 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| Wb-06 | Wheat | Dry  | 46 g   | ---        |