

## weizen dzielony na 2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

### 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 **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.9 kg (25.4%)	81 %	6
Grain	Pszenica niesłodowana	1 kg (8.8%)	75 %	3
Grain	Strzegom Pilzneński	2.5 kg (21.9%)	80 %	4
Grain	Viking Pale Ale malt colorado	5 kg (43.9%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	26 g	60 min	11.2 %
Aroma (end of boil)	Mount Hood	22 g	4 min	5.5 %