

# Weizen juszczynski

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (60%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (40%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11.5 g	---