

# Brew check przeniczne #1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **7.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	1.5 kg (26.3%)	81 %	8
Grain	Weyermann - Pale Wheat Malt	3.5 kg (61.4%)	85 %	5
Grain	Fawcett - Crystal	0.2 kg (3.5%)	70 %	160
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	70 min	7 %
Aroma (end of boil)	Challenger	40 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale t-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	10 min