

Ehnhem

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1 kg (23.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (47.6%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.9%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (11.9%) | 60 % | 3 |
| Grain | Acid Malt | 0.2 kg (4.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale wb-06 | Wheat | Dry | 11 g | --- |