

Ślubny Weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.4 kg (49%) | 80 % | 4 |
| Grain | Pszeniczny | 2.1 kg (42.9%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (6.1%) | 60 % | 3 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.1 kg (2%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 40 min | 11 % |