

testowe 1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **7**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (57.1%)	85 %	4
Grain	BESTMALZ - Best Pilsen	2 kg (38.1%)	80.5 %	4
Grain	Cara Blonde - Castle Malting	0.25 kg (4.8%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Wheat	Dry	11 g	---