

Wedding Refresh

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.2**
- 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 **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pilznieński | 2 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Boil | lunga | 15 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |