

Weissbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (58.1%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (23.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (18.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Sybilla (PL)- | 20 g | 60 min | 4.6 % |
| Boil | Sybilla (PL)- | 15 g | 10 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| WB-06 | Ale | Dry | 11.5 g | --- |