

# WEIZEN 100

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz  | 7 kg (61.9%)   | 82 %  | 5   |
| Grain | Strzegom pszenica prażona | 1 kg (8.8%)    | 70 %  | 10  |
| Grain | Viking Pale Ale malt      | 3.3 kg (29.2%) | 80 %  | 5   |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Whirlpool | Hersbrucker | 20 g   | 5 min  | 4.3 %      |
| Boil      | Magnum      | 20 g   | 60 min | 13.5 %     |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 60 ml  | Fermentum Mobile |