

Weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.2 kg (35.3%) | 80.5 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (58.8%) | 82 % | 5 |
| Grain | Carahell | 0.2 kg (5.9%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Marynka | 7 g | 60 min | 8.8 % |
| Whirlpool | Tradition | 15 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |

Notes

- zacieranie 2 temperaturowo
40min - 63'C
40min - 72'C
MashOut - 76'C - 5min
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