

# Weizen juszczynski

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                                | Amount     | Yield | EBC |
|-------|-------------------------------------|------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz            | 3 kg (60%) | 82 %  | 5   |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (40%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 3.5 %      |

## Yeasts

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