

## weizen owsiany

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **7.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	golden ale	0.5 kg (10%)	80 %	12
Grain	red active	1.5 kg (30%)	80 %	35
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Płatki owsiane	1 kg (20%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	50 g	5 min	7.5 %

### Yeasts

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