Honigweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg *(39.5%)*	80 %	5
Grain	Strzegom Pszeniczny	1.6 kg *(37.2%)*	81 %	6
Grain	Honey Malt	0.4 kg *(9.3%)*	80 %	7
Adjunct	Pszenica niesłodowana	0.6 kg *(14%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	15 min	5 %
Boil	lunga	10 g	60 min	8 %