

# Weizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (42.9%) | 82 %  | 4   |
| Grain | Pszeniczny          | 3 kg (42.9%) | 85 %  | 4   |
| Grain | Oats, Flaked        | 1 kg (14.3%) | 80 %  | 2   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 30 g   | 60 min | 5.5 %      |
| Boil    | Tradition | 39 g   | 10 min | 5.5 %      |