Weizen

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.32 kg *(60%)*	85 %	4
Grain	Oats, Flaked	0.22 kg *(10%)*	80 %	2
Grain	Pilzneński	0.66 kg *(30%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	60 min	4.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.