

## 21# weizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM ---
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	Pilzneński	5 kg (100%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	50 g	15 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	11.5 g	---