

### 3. Weizen

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.6**
- Style **Weizen/Weissbier**

#### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

#### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (60%)	82 %	4
Grain	Viking Wheat Malt	1 kg (40%)	83 %	5

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %