

# Weizen

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- Gravity **11.4 BLG**
- ABV ---
- IBU **14**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.6 kg (49.1%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.7 kg (50.9%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	125 ml	Wyeast Labs

## Notes

- Zacieranie
    - 45°C - 15 min
    - 55°C - 15 min
    - 62°C - 40 min
    - 72°C - 40 min
- Apr 23, 2017, 7:50 PM*