

# Weizen

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **16.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (40%)	83 %	5
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Wheat, Flaked	0.5 kg (10%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilot	15 g	60 min	8.5 %
Boil	Cascade	20 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	2000 ml	Fermentum Mobile