

## Weizen II

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **10**
- SRM **4.7**
- 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	Weyermann pszeniczny jasny	3 kg (60%)	80 %	6
Grain	Weyermann - Pale Ale Malt	2 kg (40%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	30 g	10 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafAle WB-06	Wheat	Dry	11.5 g	---