

Marlena pije Weizena

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **11**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.5 kg (62.5%)	85 %	5
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (25%)	81 %	4
Grain	Weyermann - Vienna Malt	0.5 kg (12.5%)	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	40 min	6.9 %
Boil	Sybilla	10 g	20 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's