

# Noievianer Weizen

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- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (40.3%)	79 %	6
Grain	Żytni	1.2 kg (19.4%)	85 %	8
Grain	Strzegom pszeniczny	2.5 kg (40.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	50 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	30 ml	Mauribrew