

# Szwajcarska pszenica

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz hell Schweiz	2.8 kg (53.8%)	80 %	4
Grain	Pilsner Malz Schweiz	2.4 kg (46.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Blanc Schweiz	25 g	45 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3638 Bavarian Wheat	Ale	Liquid	125 ml	Wyeast Labs