

# Weizen 12L

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **8.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (85%)	84 %	30
Grain	Weyermann - Carapils	0.3 kg (15%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4.2 %
Boil	Lublin (Lubelski)	15 g	20 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	125 ml	Wyeast Labs