

## weizen [ \_ ]

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **17 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Zula	40 g	10 min	8.3 %
Aroma (end of boil)	Zula	40 g	5 min	8.3 %