

# Weizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **8.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (72.7%)	82 %	5
Grain	Strzegom Karmel 150	0.25 kg (9.1%)	75 %	150
Grain	Viking Pale Ale malt	0.5 kg (18.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %