

# Weizen

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **11**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niestodowana	0.5 kg (8.2%)	75 %	3
Grain	Viking Pilsner malt	2.5 kg (40.9%)	82 %	4
Grain	Viking Wheat Malt	2.8 kg (45.8%)	83 %	5
Grain	Strzegom Karmel 30	0.31 kg (5.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %