

# Weizen

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.2 kg (35.3%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (58.8%)	82 %	5
Grain	Carahell	0.2 kg (5.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	8.8 %
Whirlpool	Tradition	15 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

## Notes

- zacieranie 2 temperaturowo  
40min - 63'C  
40min - 72'C  
MashOut - 76'C - 5min  
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