

## #3 Weizen

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.2**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Pilzneński	2.5 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	60 min	8.7 %
Boil	Marynka	10 g	60 min	7.2 %
Boil	Lublin (Lubelski)	10 g	10 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis