

# American weizen

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- Gravity **13.3 BLG**
- ABV ---
- IBU **36**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (59.4%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2 kg (39.6%)	85 %	5
Adjunct	Rice Hulls	0.05 kg (1%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14.2 %
Boil	Citra	30 g	5 min	14.2 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Citra	15 g	7 day(s)	14.2 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11.5 g	safbrew