

# Weizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.6**

## 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 **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type    | Name                     | Amount     | Yield | EBC |
|---------|--------------------------|------------|-------|-----|
| Adjunct | Pszenica niestodowana    | 2 kg (40%) | 75 %  | 3   |
| Grain   | Słód pszeniczny Bestmalz | 2 kg (40%) | 82 %  | 6   |
| Grain   | Viking Pale Ale malt     | 1 kg (20%) | 80 %  | 7.5 |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Lomik | 25 g   | 60 min | 4.6 %      |
| Aroma (end of boil) | Lomik | 15 g   | 15 min | 4.6 %      |
| Aroma (end of boil) | Lomik | 10 g   | 10 min | 4.6 %      |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Fermentis S-33 | Wheat | Dry  | 11.5 g | ---        |