

Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (42.6%)	81 %	4
Grain	Pszeniczny	2.5 kg (53.2%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	15 g	60 min	6 %