

# Weizen stout

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **25.3**
- 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 **1 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (22.2%)	81 %	4
Grain	Pszeniczny	3 kg (66.7%)	85 %	4
Grain	Weyermann - Chocolate Wheat	0.5 kg (11.1%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 41	Wheat	Liquid	30 ml	Fermentum Mobile