

# American Weizen

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- Gravity **12.3 BLG**
- ABV ---
- IBU **20**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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
Grain	Weyermann - Pale Wheat Malt	2 kg (66.7%)	85 %	5
Grain	Weyermann - Pilsner Malt	1 kg (33.3%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	60 min	3.4 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Aroma (end of boil)	Hallertau Spalt Select	20 g	5 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	6 g	Safbrew