

# 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    |