

Waizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt Dark	1 kg (21.5%)	82 %	18
Grain	BESTMALZ - Best Wheat Malt	2.2 kg (47.3%)	82 %	4
Grain	BESTMALZ - Best Vienna	1.3 kg (28%)	80.5 %	9
Grain	Weyermann - Acidulated Malt	0.15 kg (3.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	1500 ml	White Labs