

# Weizen

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- Gravity **12.6 BLG**
- ABV ---
- IBU **11**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **40.6 liter(s)**
- Total mash volume **46.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (20.7%)	81 %	4
Grain	Viking Pale Ale malt	1.8 kg (31%)	80 %	5
Grain	Pszeniczny	2.8 kg (48.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	30 min	3 %
Boil	Centennial	8 g	5 min	10.5 %
Aroma (end of boil)	Citra	20 g	5 min	13.4 %