

## weizen

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **3.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	81 %	4
Grain	Pszeniczny	2.2 kg (52.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	25 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safbrew