

# Weizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.4 kg (42.4%)	82 %	5
Grain	Pilzneński	1.4 kg (42.4%)	81 %	4
Grain	Słód owsiany Fawcett	0.5 kg (15.2%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3068	Wheat	Liquid	100 ml	wyeast