

# Noievianer Weizen

---

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (40.3%) | 79 %  | 6   |
| Grain | Żytni               | 1.2 kg (19.4%) | 85 %  | 8   |
| Grain | Strzegom pszeniczny | 2.5 kg (40.3%) | 81 %  | 6   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Triskel | 50 g   | 60 min | 7.6 %      |

## Yeasts

| Name                  | Type  | Form  | Amount | Laboratory |
|-----------------------|-------|-------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Slant | 30 ml  | Mauribrew  |