

## weizen

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.6**

### 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (60%)	83 %	5
Grain	Caramel/Crystal Malt - 10L	0.5 kg (10%)	75 %	20
Grain	Viking Pilsner malt	1.5 kg (30%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	60 g	25 min	1 %
Boil	Marynka	20 g	20 min	7.4 %