

# Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (50%)	81 %	4
Grain	Pszenica niestodowana	1.2 kg (37.5%)	60 %	3
Grain	Strzegom Monachijski typ I	0.4 kg (12.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	10 %