

# Weizen

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.32 kg (60%)	85 %	4
Grain	Oats, Flaked	0.22 kg (10%)	80 %	2
Grain	Pilznieński	0.66 kg (30%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	60 min	4.5 %