

# 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 %      |