

# Weizen

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niestodowana	2 kg (40%)	75 %	3
Grain	Słód pszeniczny Bestmalz	2 kg (40%)	82 %	6
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	7.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	4.6 %
Aroma (end of boil)	Lomik	15 g	15 min	4.6 %
Aroma (end of boil)	Lomik	10 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Wheat	Dry	11.5 g	---