

# WEIZEN

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7.5 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet - Pale Ale	2.25 kg (46.3%)	80 %	7
Grain	Soufflet - Pszeniczny	1.25 kg (25.7%)	80 %	5
Grain	Płatki orkiszowe	0.4 kg (8.2%)	70 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	70 %	4
Grain	Wheat, Torrified	0.25 kg (5.1%)	70 %	4
Grain	Cara-Pils/Dextrine	0.26 kg (5.3%)	67.5 %	2
Grain	Weyermann - Acidulated Malt	0.05 kg (1%)	80 %	6