

## #18 Hefeweizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **4.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 2 kg (36.4%)   | 81 %  | 2.8 |
| Grain | Pszeniczny            | 3 kg (54.5%)   | 85 %  | 4   |
| Grain | Weyermann - Carapils  | 0.25 kg (4.5%) | 78 %  | 4   |
| Grain | Weyermann - Carawheat | 0.25 kg (4.5%) | 77 %  | 97  |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Hallertau Spalt Select | 35 g   | 65 min | 4.1 %      |
| Aroma (end of boil) | Hallertau Spalt Select | 15 g   | 10 min | 4.1 %      |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Safbrew    |