

## #24 Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (54.5%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	4.3 %
Aroma (end of boil)	spalt select	10 g	10 min	4.1 %