

## #4 Hefeweizen

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.9**
- 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 **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa BW11	Wheat	Dry	12 g	Gozdawa

### Notes

- - 21.08 butelkowanie - 24l 2,6 BLG refermentacja 3,3 CO2  
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