

# American Hefeweizen

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (47.2%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (47.2%)	82 %	4
Grain	Platki pszeniczne	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sorachi Ace	20 g	10 min	10 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Motueka	40 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12 g	Mauribrew