

# Andrew's Hefe

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- Gravity **10.2 BLG**
- ABV ---
- IBU **11**
- SRM **6.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Wheat	1.7 kg (77.3%)	78 %	16
Sugar	glukoza	0.5 kg (22.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	4.5 %
Aroma (end of boil)	Hallertau	5 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Dry	5.5 g	Safale

## Notes

- Dodanie 500g glukozy po 3 dniach burzliwej w 500ml wody  
*Oct 14, 2016, 1:07 AM*