

# hefe

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (44.4%)	85 %	4
Grain	Weyermann - Pale Wheat Malt	2 kg (44.4%)	85 %	5
Grain	Melanoiden Malt	0.25 kg (5.6%)	80 %	39
Sugar	Corn Sugar (Dextrose)	0.25 kg (5.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm41	Wheat	Liquid	40 ml	---