

# HEFE GREG

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (55.6%)	83 %	5
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	17 g	30 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3638 Bavarian Wheat	Ale	Liquid	40 ml	Wyeast Labs

## Notes

- cold steeping of Roast Barley  
5,3 - 5,5 ph  
chocolate added 5 min before end of mash  
*Apr 3, 2021, 2:39 PM*