

Hefe-Weizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **1 %/h**
- Boil size **42.6 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (52.6%)	81 %	6
Grain	Strzegom Pilzneński	4 kg (42.1%)	80 %	4
Grain	Carahell	0.5 kg (5.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	45 ml	Fermentum Mobile