

# Hefe-Weizen

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **6**
- SRM ---
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 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	Słód pszeniczny	2.4 kg (56.5%)	--- %	---
Grain	Słód pilznerski	1.6 kg (37.6%)	--- %	---
Grain	słód zakwaszający	0.05 kg (1.2%)	--- %	---
Grain	słód melanoidynowy	0.2 kg (4.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewgo	Wheat	Dry	5 g	---