

# Hefeweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.7 kg (60%)	85 %	4
Grain	Pilzneński	1.8 kg (40%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5.5 %
Boil	Tradition	15 g	30 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew

## Notes

- Zacieranie: <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>
    - 20 minut w 44°C
    - 45 minut w 63°C
    - 20 minut w 72°C
- May 7, 2020, 2:11 AM