

# Hefeweizen

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- Gravity **11.9 BLG**
- ABV ---
- IBU **14**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **40.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.35 kg (50%)	80 %	5
Grain	Viking Pilsner malt	3.35 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	250 ml	---