

# Hefik

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **31.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.6 kg (63.2%)	85 %	4
Grain	Briess - Pilsen Malt	2.1 kg (36.8%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	90 min	7 %
Boil	Hallertau Mittelfruh	15 g	30 min	3 %
Boil	Hallertau Mittelfruh	17 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Fermentis