

# Hofe- Weizen

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- Gravity **11 BLG**
- ABV ---
- IBU **16**
- SRM **4.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.2 kg (56.4%) | 82 %  | 5   |
| Grain | Strzegom Pilzneński      | 1.5 kg (38.5%) | 80 %  | 4   |
| Grain | Carabelge                | 0.2 kg (5.1%)  | 80 %  | 30  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Perle              | 10 g   | 70 min | 7 %        |
| Boil                | Perle              | 5 g    | 30 min | 7 %        |
| Aroma (end of boil) | hallertauer taurus | 10 g   | 5 min  | 14 %       |