

# I - American Hefeweizen

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **3.3**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (59.5%)	85 %	4
Grain	Pilzneński	1.7 kg (40.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sorachi Ace	20 g	10 min	10 %
Whirlpool	Motueka	40 g	20 min	7 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Dry Hop	Cascade	10 g	10 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale WB-06	Wheat	Dry	11.5 g	Fermentis