#18 Hefeweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(36.4%)*	81 %	2.8
Grain	Pszeniczny	3 kg *(54.5%)*	85 %	4
Grain	Weyermann - Carapils	0.25 kg *(4.5%)*	78 %	4
Grain	Weyermann - Carawheat	0.25 kg *(4.5%)*	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	35 g	65 min	4.1 %
Aroma (end of boil)	Hallertau Spalt Select	15 g	10 min	4.1 %

Yeasts

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