

# heferauch

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **9.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.8 kg (53.4%) | 80 %  | 3   |
| Grain | Viking Pale Ale malt               | 1.1 kg (32.6%) | 80 %  | 5   |
| Grain | Carared                            | 0.2 kg (5.9%)  | 75 %  | 39  |
| Grain | Carafa II                          | 0.07 kg (2.1%) | 70 %  | 812 |
| Grain | Strzegom Monachijski typ I         | 0.2 kg (5.9%)  | 79 %  | 16  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 20 g   | 60 min | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 20 ml  | Fermentum Mobile |