

# Hefeweizen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **6.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **190 liter(s)**
- Trub loss **5 %**
- Size with trub loss **199.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **229.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **176.4 liter(s)**
- Total mash volume **225.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pilzneński	20 kg (40.8%)	79 %	10
Grain	Pszoniczny	25 kg (51%)	85 %	4
Grain	Abbey Malt Weyermann	4 kg (8.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	100 g	60 min	8.9 %
Boil	Puławski	100 g	10 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Slant	3000 ml	Fermentis