hefeweizen 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(33.3%)*	81 %	4
Grain	Pszeniczny	4 kg *(66.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	12.5 g	25 min	3.4 %
Boil	Perle	12.5 g	25 min	7 %
Boil	Perle	12.5 g	5 min	7 %
Boil	Hallertau Spalt Select	12.5 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
ale	Wheat	Culture	23 g	---