

# Hefeweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **4.3**
- 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 **50 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (66.7%)	80 %	6
Grain	Viking Pilsner malt	1 kg (26.7%)	82 %	4
Grain	Weyermann - Carapils	0.25 kg (6.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile

## Notes

- Starter 1200ml  
*Aug 29, 2024, 4:22 PM*