

## #18 Hefeweizen

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- 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