

#8: Hefe 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (60%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfrüh	20 g	55 min	3.6 %
Boil	Hallertauer Mittelfrüh	10 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1 ml	Fermentum Mobile
Lub Safbrew WB-06 (sprawdzone). Ew: Bavarian Wheat II				