

# Aussey Belgian HefeWheatbierr

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (44.8%)	80.5 %	2
Grain	Płatki pszeniczne	0.7 kg (10.4%)	85 %	3
Adjunct	Pszenica niesłodowana	1 kg (14.9%)	75 %	3
Grain	Pszeniczny	2 kg (29.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	80 min	4.5 %
Boil	Hallertau	30 g	40 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	25 g	Mash	120 min