

# Hefe Weizen 20l

- Gravity **12.4 BLG**
- ABV ---
- IBU **10**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (48.1%)	85 %	4
Grain	Pilzneński	1.3 kg (25%)	81 %	4
Grain	Viking Pale Ale malt	0.4 kg (7.7%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (9.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	14 g	60 min	5.2 %
Boil	Tradition	10 g	20 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile