

# Hefe-Weizen

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **5**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Wheat Blanc Castle Malting | 7.5 kg (62.5%) | 85 %  | 4.5 |
| Grain | Viking Pilsner malt        | 3 kg (25%)     | 82 %  | 4   |
| Grain | Viking Vienna Malt         | 1.5 kg (12.5%) | 79 %  | 7   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 75 g   | 10 min | 4.5 %      |

## Yeasts

| Name                          | Type | Form   | Amount    | Laboratory  |
|-------------------------------|------|--------|-----------|-------------|
| Wyeast - Weihenstephan Weizen | Ale  | Liquid | 228.57 ml | Wyeast Labs |