

# Hefentajzen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **11.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **300000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315000 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **379500 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **216600 liter(s)**
- Total mash volume **288800 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	48000 kg (66.5%)	85 %	4
Grain	Pilznieński	20000 kg (27.7%)	81 %	4
Grain	Caraaroma	4200 kg (5.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	190000 g	60 min	10 %
Boil	Centennial	160000 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	15000 ml	White Labs