

# Hefeweizen 12 blg

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (37%)	81 %	4
Grain	Pszeniczny	3.3 kg (58.2%)	85 %	4
Grain	Carahell	0.27 kg (4.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	40 g	80 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew