

# hefeweizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.9 kg (40.9%)	81 %	4
Grain	Pszeniczny	1.3 kg (59.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	5 g	25 min	3.4 %
Boil	Perle	5 g	25 min	7 %
Boil	Perle	5 g	5 min	7 %
Boil	Hallertau Spalt Select	5 g	5 min	3.4 %