

# Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	słód pszeniczny	3.11 kg (59.6%)	75 %	4.5
Grain	słód pilzneński	1.8 kg (34.6%)	75 %	4
Grain	słód karmelowy	0.29 kg (5.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	30 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle WB-06	Wheat	Dry	11.51 g	Fermentis