

# hefeweizen

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **10**
- SRM **2.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Słód PILZNEŃSKI Strzegom | 2 kg (47.6%)  | 80 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 2 kg (47.6%)  | 82 %  | 5   |
| Grain | Słód Abeby               | 0.2 kg (4.8%) | --- % | --- |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 60 min | 5.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | ---        |