

HEFEWEIZEN

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Wheat Malt, Bel | 3 kg (60%) | 81 % | 4 |
| Grain | Pilsner (2 Row) Ger | 2 kg (40%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Marynka | 0 g | 60 min | 10 % |

Yeasts

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