

Hefeweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.6**
- Style **American Amber Ale**

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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (55.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (44.4%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 50 min | 5.1 % |
| Boil | Hallertau | 15 g | 15 min | 4.5 % |

Notes

- Viking Pilsner malt 2,5kg
Viking Wheat Malt 2kg

East Kent Goldings 20g
Hallertau 15g
Sep 13, 2018, 7:16 PM