

# Hefeweizen carrick

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Minch Irish Grown Wheat Malt	3 kg (54.5%)	81 %	5
Grain	Pilsner malt Muntons	2 kg (36.4%)	82 %	3
Grain	Cara Clair CHATEAU	0.5 kg (9.1%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA) pellets Harvest	50 g	60 min	3.6 %