

hefeweizen + enigma

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.4**
- 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.1%)	81 %	4
Grain	Pszeniczny	3 kg (57.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Boil	Enigma (AUS)	20 g	10 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis