

## HefeWeizen v2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **65 %**
- 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 | BESTMALZ - Best Pilsen     | 1.5 kg (33.3%) | 80.5 % | 4   |
| Grain | BESTMALZ - Best Wheat Malt | 2.5 kg (55.6%) | 82 %   | 4   |
| Grain | Castlemalting - Cara Clair | 0.5 kg (11.1%) | 78 %   | 4   |

### Hops

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

### Yeasts

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