

# Heffe Weizen na Amerykańsko 12

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (40.9%)	80 %	4
Grain	Strzegom Pszeniczny	2.6 kg (59.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	25 min	7 %
Boil	Hallertau Spalt Select	10 g	25 min	3.4 %
Boil	Perle	10 g	5 min	7 %
Boil	Hallertau Spalt Select	10 g	5 min	3.4 %
Boil	Cascade	13 g	15 min	6 %
Boil	Citra	13 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Ale	Dry	11 g	fermentis