

Hofe- Weizen

- Gravity **11 BLG**
- ABV ---
- IBU **16**
- SRM **4.8**
- 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 **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.2 kg (56.4%)	82 %	5
Grain	Strzegom Pilzneński	1.5 kg (38.5%)	80 %	4
Grain	Carabelge	0.2 kg (5.1%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	70 min	7 %
Boil	Perle	5 g	30 min	7 %
Aroma (end of boil)	hallertauer taurus	10 g	5 min	14 %