

## 155 Hefe-Weizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Pilzneński	2.5 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	50 min	8.6 %
Boil	Fuggles	20 g	50 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	300 ml	Fermentum Mobile