

#18 Hefeweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (36.4%) | 81 % | 2.8 |
| Grain | Pszeniczny | 3 kg (54.5%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (4.5%) | 78 % | 4 |
| Grain | Weyermann - Carawheat | 0.25 kg (4.5%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 35 g | 65 min | 4.1 % |
| Aroma (end of boil) | Hallertau Spalt Select | 15 g | 10 min | 4.1 % |

Yeasts

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