

## #23 Hefeweizen

---

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

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (44.6%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (53.6%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.1 kg (1.8%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	4.3 %
Aroma (end of boil)	Tradition	20 g	10 min	4.3 %

### Yeasts

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