

# American Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (60%) | 81 %  | 6   |

## Hops

| Use for | Name                            | Amount | Time   | Alpha acid |
|---------|---------------------------------|--------|--------|------------|
| Boil    | Xionc (experimental PolishHops) | 20 g   | 60 min | 7.5 %      |
| Boil    | Sybilla                         | 20 g   | 15 min | 4.6 %      |
| Boil    | x13459                          | 20 g   | 0 min  | 6.2 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |