

Hafeweizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **4.3**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Słód jęczmienny | 2.6 kg (49.1%) | 82 % | 5 |
| Grain | Słód pszeniczny | 2.7 kg (50.9%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tetnanger | 30 g | 60 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|---------|------------|
| Wb-06 | Wheat | Dry | 12.65 g | --- |