

## Hefe #3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.5 kg (47.2%)	85 %	4
Grain	Pilzniejszy	2.5 kg (47.2%)	81 %	4
Grain	Płatki pszoniczne	0.3 kg (5.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	150 ml	Fermentis