

# hefe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niestodowana	0.5 kg (12.5%)	75 %	3
Grain	Pszeniczny	1.6 kg (40%)	85 %	4
Grain	Viking Pale Ale malt	1.8 kg (45%)	80 %	5
Grain	Biscuit Malt	0.1 kg (2.5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	50 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	222 ml	Fermentum Mobile