

# Hefe-Weizen

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- Gravity **12.4 BLG**
- ABV ---
- IBU **12**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	4 kg (47.1%)	85 %	7
Grain	Weyermann - Pszeniczny	4.5 kg (52.9%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	15 min	3.6 %
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	3 ml	White Labs