

# Hefe-Weizen

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	60 min	4.5 %
Boil	Hallertau	10 g	50 min	4.5 %
Boil	Hallertau	10 g	40 min	4.5 %