

# Hefe weizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.4**
- 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Viking Malt	3 kg (68.2%)	100 %	5
Grain	Słód pilzneński Viking Malt (Strzegom)	1.4 kg (31.8%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	32 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

## Notes

- 26,03,18 warzenie  
butelka 16,04,18 200g glukozy  
*Apr 5, 2018, 8:00 PM*