

# Hefe- weizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51.8 liter(s)**
- Total mash volume **69 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (46.4%)	82 %	4
Grain	Viking Wheat Malt	9 kg (52.2%)	83 %	5
Grain	crystal wheat malt	0.25 kg (1.4%)	--- %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	30 g	75 min	19 %
Boil	Polaris	30 g	20 min	19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Wheat	Dry	10 g	---

## Notes

- - 44°C ~ 45°C - 120 min.
- - 67°C ~ 68°C - 30 min.
- - 73°C - 15 min.
- - 78°C - mashout

boiling: 90 mins  
Oct 19, 2018, 1:54 PM