

## Hefe-Weizen II

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (49%)	81 %	4
Grain	Pszeniczny	2.4 kg (49%)	85 %	4
Grain	Carahell	0.1 kg (2%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.5 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Hallertau Tradition	15 g	15 min	4.5 %
Boil	East Kent Goldings	10 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew