

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 |