

# heferauch

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **9.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.8 kg (53.4%)	80 %	3
Grain	Viking Pale Ale malt	1.1 kg (32.6%)	80 %	5
Grain	Carared	0.2 kg (5.9%)	75 %	39
Grain	Carafa II	0.07 kg (2.1%)	70 %	812
Grain	Strzegom Monachijski typ I	0.2 kg (5.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	20 ml	Fermentum Mobile