

# Hefeweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pszeniczny | 2.7 kg (60%) | 85 %  | 4   |
| Grain | Pilzneński | 1.8 kg (40%) | 81 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 15 g   | 60 min | 5.5 %      |
| Boil    | Tradition | 15 g   | 30 min | 5.5 %      |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 12.5 g | Mauribrew  |

## Notes

- Zacieranie: <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>
    - 20 minut w 44°C
    - 45 minut w 63°C
    - 20 minut w 72°C
- May 7, 2020, 2:11 AM