

hefeweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 0.9 kg (40.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1.3 kg (59.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 5 g | 25 min | 3.4 % |
| Boil | Perle | 5 g | 25 min | 7 % |
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| Boil | Hallertau Spalt Select | 5 g | 5 min | 3.4 % |