

# hefeweizen

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **10**
- SRM **2.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Strzegom	2 kg (47.6%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (47.6%)	82 %	5
Grain	Słód Abeby	0.2 kg (4.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	---