

# Hefeweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (55.6%)	82 %	4
Grain	Viking Wheat Malt	2 kg (44.4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	50 min	5.1 %
Boil	Hallertau	15 g	15 min	4.5 %

## Notes

- Viking Pilsner malt 2,5kg  
Viking Wheat Malt 2kg

East Kent Goldings 20g  
Hallertau 15g  
*Sep 13, 2018, 7:16 PM*