

# Hefeweizen

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Viking Malt	1.25 kg (55.6%)	82 %	5
Grain	Pilzneński	1 kg (44.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew