

# Hefeweizen ALEPIWO

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.6**
- Style **Weizen/Weissbier**

## 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	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.25 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2.25 kg (50%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Premiant	10 g	60 min	8 %

## Yeasts

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