# Hefeweizen carrick

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Minch Irish Grown Wheat Malt | 3 kg *(54.5%)* | 81 % | 5 |
| Grain | Pilsner malt Muntons | 2 kg *(36.4%)* | 82 % | 3 |
| Grain | Cara Clair CHATEAU | 0.5 kg *(9.1%)* | 78 % | 5 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Saaz (USA) pellets Harvest | 50 g | 60 min | 3.6 % |