

# Hefeweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

| Type  | Name                           | Amount       | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Viking Wheat Malt              | 6.5 kg (65%) | 83 %  | 5   |
| Grain | Słód PILZNEŃSKI<br>Viking Malt | 3.5 kg (35%) | 80 %  | 4   |

## Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | Opal | 25 g   | 60 min | 8.8 %      |
| Boil    | Opal | 10 g   | 10 min | 8.8 %      |

## Yeasts

| Name                                  | Type  | Form | Amount | Laboratory      |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's<br>M20 Bavarian Wheat | Wheat | Dry  | 11 g   | Mangrove Jack's |