

156 Hefe-Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.5 kg (50%)	85 %	4
Grain	Pilznieński	2.5 kg (50%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	300 ml	Fermentum Mobile