

## #19 Hefeweizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.1%)	81 %	2.8
Grain	Pszeniczny	3 kg (57.1%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (4.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	35 g	65 min	4.1 %
Aroma (end of boil)	Hallertau Spalt Select	15 g	10 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile