

#25 Hopfenweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.9 kg (53.7%) | 81 % | 6 |
| Grain | Pilzneński | 2 kg (37%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.3 kg (5.6%) | 79 % | 10 |
| Adjunct | Pszenica niesłodowana | 0.2 kg (3.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Oktawia | 30 g | 5 min | 7.1 % |
| Whirlpool | Zula | 20 g | 1 min | 8.3 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |
| Dry Hop | Zula | 30 g | 3 day(s) | 8.3 % |

Yeasts

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