

## #9 Hefeweizen

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- Gravity **12.3 BLG**
- ABV ---
- IBU **19**
- SRM **6.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.6%)	80 %	4
Grain	Strzegom pszeniczny	2 kg (47.6%)	81 %	6
Grain	Strzegom Karmel 30	0.1 kg (2.4%)	75 %	30
Grain	Pszeniczny Karmelowy	0.1 kg (2.4%)	75 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	40 g	50 min	4 %

### Yeasts

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