

Hefe #2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszonieczny | 2.4 kg (51.1%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (42.6%) | 81 % | 4 |
| Grain | Płatki pszonieczne | 0.3 kg (6.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |

Yeasts

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