

# hefe

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (44.4%)   | 85 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt       | 2 kg (44.4%)   | 85 %  | 5   |
| Grain | Melanoiden Malt                   | 0.25 kg (5.6%) | 80 %  | 39  |
| Sugar | Corn Sugar (Dextrose)             | 0.25 kg (5.6%) | 100 % | 0   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 30 min | 13.5 %     |

## Yeasts

| Name | Type  | Form   | Amount | Laboratory |
|------|-------|--------|--------|------------|
| fm41 | Wheat | Liquid | 40 ml  | ---        |