

# Hefe-weizen

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Strzegom Pszeniczny	2.25 kg (42.9%)	81 %	6
Grain	Pilzneński	3 kg (57.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1200 ml	Fermentum Mobile