

# Hefe-Weizen

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **4.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (56.8%)	82 %	5
Grain	Słód Pilzneński	1.7 kg (38.6%)	80 %	10
Grain	Carabelge	0.2 kg (4.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	5 g	10 min	15.5 %
Boil	hallertauer taurus	15 g	5 min	14 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	700 ml	Fermentum Mobile