

# HEFEWEIZEN 12 BLG

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (43.5%)	81 %	4
Grain	Pszeniczny	2 kg (43.5%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (4.3%)	75 %	45
Sugar	Glukoza	0.4 kg (8.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Tradition	20 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	20 g	---

## Notes

- Drożdże zadane 11:30 17.11.2017 zaczęły bulkać już o 20:00  
Temperatura Fermentacji 17-18 C  
Nov 22, 2017, 1:46 PM