

# hefeweizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 0.9 kg (40.9%) | 81 %  | 4   |
| Grain | Pszeniczny | 1.3 kg (59.1%) | 85 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 5 g    | 25 min | 3.4 %      |
| Boil    | Perle                  | 5 g    | 25 min | 7 %        |
| Boil    | Perle                  | 5 g    | 5 min  | 7 %        |
| Boil    | Hallertau Spalt Select | 5 g    | 5 min  | 3.4 %      |