

# Hefeweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (66.7%) | 80 %  | 6   |
| Grain | Viking Pilsner malt        | 1 kg (26.7%)   | 82 %  | 4   |
| Grain | Weyermann - Carapils       | 0.25 kg (6.7%) | 78 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 20 g   | 30 min | 5.1 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml  | Fermentum Mobile |

## Notes

- Starter 1200ml  
*Aug 29, 2024, 4:22 PM*