

## hefeweizen 2.0

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2 kg (33.3%) | 81 %  | 4   |
| Grain | Pszeniczny | 4 kg (66.7%) | 85 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 12.5 g | 25 min | 3.4 %      |
| Boil    | Perle                  | 12.5 g | 25 min | 7 %        |
| Boil    | Perle                  | 12.5 g | 5 min  | 7 %        |
| Boil    | Hallertau Spalt Select | 12.5 g | 5 min  | 3.4 %      |

### Yeasts

| Name | Type  | Form    | Amount | Laboratory |
|------|-------|---------|--------|------------|
| ale  | Wheat | Culture | 23 g   | ---        |