

# Hefeweizen

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- Gravity **11.9 BLG**
- ABV ---
- IBU **15**
- SRM **4.2**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (46.2%)	80 %	5
Grain	Pszeniczny	1 kg (38.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (15.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	5 g	60 min	12 %
Boil	Sybilla	10 g	1 min	3.5 %