

# HefeWeizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **6.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.1 kg (56.8%)	80 %	6
Grain	Pilzneński	1 kg (27%)	81 %	4
Grain	Weyermann - Carawheat	0.3 kg (8.1%)	77 %	97
Grain	Żytni	0.3 kg (8.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Ale	Liquid	100 ml	---