

# Hefeweizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **41.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.2 kg (56.8%)	85 %	4
Grain	Pilzneński	2.3 kg (31.1%)	81 %	4
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (5.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew

## Notes

- WB-06 dzień wcześniej starter 0.6 litra  
Drożdże zadane do brzeczki o temperaturze około 13-14°C  
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