

## hefeweizen No. 2

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- Gravity **11 BLG**
- ABV ---
- IBU **15**
- SRM **4.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom pszeniczny	3 kg (60%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Kazbek	10 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	50 ml	Fermentis

### Notes

- Woda do zacierania z kranu - przegotowana  
Przerwa 40°C przez 10 minut, dolanie 4L gorącej wody i podgrzanie do 62°C - 40 minut  
72°C 30 min  
*Apr 24, 2016, 10:40 AM*