

## #03 Hefe-Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.4**
- 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	Strzegom Wiedeński	0.6 kg (10%)	79 %	10
Grain	Strzegom Pszeniczny	3.9 kg (65%)	81 %	6
Grain	Pilzneński	1.5 kg (25%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	4.3 %
Boil	Cascade	20 g	20 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Cascade	40 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	Fermentis