

## #20 Hefeweizen

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **4.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (38.1%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (57.1%)	81 %	6
Grain	Weyermann - Carapils	0.25 kg (4.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	65 min	5 %
Aroma (end of boil)	Tradition	25 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew