

## #25 Hopfenweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.9 kg (53.7%)	81 %	6
Grain	Pilzneński	2 kg (37%)	81 %	4
Grain	Strzegom Wiedeński	0.3 kg (5.6%)	79 %	10
Adjunct	Pszenica niesłodowana	0.2 kg (3.7%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Whirlpool	Zula	20 g	1 min	8.3 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %
Dry Hop	Zula	30 g	3 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Wheat	Dry	11.5 g	Fermentis