

## Andrew's Hefe

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- Gravity **10.2 BLG**
- ABV ---
- IBU **11**
- SRM **6.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Wheat | 1.7 kg (77.3%) | 78 %  | 16  |
| Sugar          | glukoza                         | 0.5 kg (22.7%) | --- % | --- |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Hallertau | 15 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Hallertau | 5 g    | 0 min  | 4.5 %      |

### Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Wheat | Dry  | 5.5 g  | Safale     |

### Notes

- Dodanie 500g glukozy po 3 dniach burzliwej w 500ml wody  
*Oct 14, 2016, 1:07 AM*