

Fruity hop hefe-weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **3.6**
- 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 | Pszeniczny | 3 kg (50%) | 85 % | 4 |
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Falconers flight | 30 g | 20 min | 10.3 % |
| Boil | Falconers flight | 20 g | 10 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Gozdawa fruit blanche g1 | Wheat | Dry | 10 g | Gozdawa |

Notes

- 30min 49stC
60min 69stC
Feb 6, 2021, 5:52 PM