

# Fruity hop hefe-weizen

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- 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*