

## Hefe #2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszonieczny	2.4 kg (51.1%)	85 %	4
Grain	Pilzneński	2 kg (42.6%)	81 %	4
Grain	Płatki pszonieczne	0.3 kg (6.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

### Yeasts

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