

HEFE-Weizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 0.8 kg (40%) | 81 % | 4 |
| Grain | Pszeniczny | 1.2 kg (60%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 9.09 g | 70 min | 4 % |
| Boil | Lublin (Lubelski) | 5.46 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 3.64 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale wb-06 | Wheat | Dry | 4.18 g | --- |