

Hefe-Weizen

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **5**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Wheat Blanc Castle Malting | 2.5 kg (62.5%) | 85 % | 4.5 |
| Grain | Viking Pilsner malt | 1 kg (25%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.5 kg (12.5%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 100 ml | White Labs |