

# Hefe-Weizen

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- 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