

# HEFEWEIZEN 12 BLG

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                    | Amount        | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Pilzneński              | 2 kg (43.5%)  | 81 %  | 4   |
| Grain | Pszeniczny              | 2 kg (43.5%)  | 85 %  | 4   |
| Grain | Abbey Malt<br>Weyermann | 0.2 kg (4.3%) | 75 %  | 45  |
| Sugar | Glukoza                 | 0.4 kg (8.7%) | --- % | --- |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Mash    | Tradition | 20 g   | 60 min | 5.5 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 20 g   | ---        |

## Notes

- Drożdże zadane 11:30 17.11.2017 zaczęły bulkać już o 20:00  
Temperatura Fermentacji 17-18 C  
Nov 22, 2017, 1:46 PM