

# Hefeweizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.7%)	80 %	5
Grain	Viking Munich Malt	0.75 kg (13.8%)	78 %	18
Grain	Viking Wheat Malt	2.5 kg (45.9%)	83 %	5
Grain	Płatki owsiane	0.2 kg (3.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	11.8 %
Boil	Magnum	20 g	5 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	100 ml	Fermentis