

# Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (58.1%) | 82 %  | 5   |
| Grain | Strzegom Pilzneński      | 1.6 kg (37.2%) | 80 %  | 4   |
| Grain | Carahell                 | 0.2 kg (4.7%)  | 77 %  | 26  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Fermentis  |