

# Hefeweizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.6**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny           | 3 kg (54.5%)  | 85 %  | 4   |
| Grain | Pilzneński           | 2 kg (36.4%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - Bavarian Wheat | Ale  | Liquid | 200 ml | Wyeast Labs |