

# Hefeweizen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	4 kg (63.5%)	85 %	4
Grain	Pilznieński	2 kg (31.7%)	81 %	4
Grain	Carawheat (GR)	0.3 kg (4.8%)	68 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	30 g	60 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile