

#14 Hefeweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (41.7%) | 85 % | 4 |
| Grain | Pilznieński | 2 kg (41.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 12 g | 90 min | 11 % |