

#16 Hefeweizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (44.6%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (53.6%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.1 kg (1.8%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	32 g	60 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew