

## #19 Hefeweizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (38.1%)   | 81 %  | 2.8 |
| Grain | Pszeniczny           | 3 kg (57.1%)   | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (4.8%) | 78 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Hallertau Spalt Select | 35 g   | 65 min | 4.1 %      |
| Aroma (end of boil) | Hallertau Spalt Select | 15 g   | 10 min | 4.1 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | Fermentum Mobile |