

# American Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (60%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Xionc (experimental PolishHops)	20 g	60 min	7.5 %
Boil	Sybilla	20 g	15 min	4.6 %
Boil	x13459	20 g	0 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile