

# Hafeweizen

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny	2.6 kg (49.1%)	82 %	5
Grain	Słód pszeniczny	2.7 kg (50.9%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tetnanger	30 g	60 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	12.65 g	---