

# Hefewaizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **4**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (55.6%)	85 %	4
Grain	Briess - Pale Ale Malt	2 kg (44.4%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11 g	Fermentis