

# Hefeweizen ALEPIWO

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.6**
- 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 | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.25 kg (50%) | 80 %  | 4   |
| Grain | Słód pszeniczny<br>Bestmalz               | 2.25 kg (50%) | 82 %  | 5   |

## Hops

| Use for    | Name     | Amount | Time   | Alpha acid |
|------------|----------|--------|--------|------------|
| First Wort | Premiant | 10 g   | 60 min | 8 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Fermentis  |