

Hefeweizen BA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **11**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (58.1%) | 80 % | 6 |
| Grain | Strzegom Pilzneński | 1.6 kg (37.2%) | 80 % | 4 |
| Grain | Carahell | 0.2 kg (4.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 10 g | 60 min | 5.5 % |
| Boil | Tradition | 10 g | 20 min | 5.5 % |
| Boil | Tradition | 10 g | 5 min | 5.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|-----------|
| Flavor | Truskawki | 900 g | Secondary | 14 day(s) |