

# Hefeweizen / Pszeniczna Jasne 13 wg Browamator

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **4.2**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1.6 kg (37.2%)	81 %	4
Grain	Carahell	0.2 kg (4.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	70 min	5.2 %
Boil	Tradition	10 g	30 min	5.2 %
Aroma (end of boil)	Tradition	10 g	5 min	5.2 %

## Yeasts

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