

# Hehe-Weizen

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM ---
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.7 kg (50%)	85 %	---
Grain	Pilzeński	0.7 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	7 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	6 g	AB Mauri

## Extras

Type	Name	Amount	Use for	Time
Spice	może jakiś bananik	1 g	Boil	12 min