

Heheweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **39.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (71.4%)	85 %	4
Grain	Monachijski	2 kg (28.6%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7.1 %
Boil	Hallertau Blanc	10 g	60 min	7.4 %
Boil	Halertau Blanc	25 g	15 min	7.4 %