

# Niemiecka pszenica / Hefewaizen

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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	Viking Wheat Malt	2.5 kg (55.6%)	83 %	5
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Classic	Ale	Dry	11 g	Lallemand