Hafeweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.4 liter(s)**
- Total mash volume **55.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	7.8 kg *(56.5%)*	85 %	4
Grain	Strzegom Pilzneński	5.4 kg *(39.1%)*	80 %	4
Grain	Strzegom Karmel 30	0.6 kg *(4.3%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	32 g	70 min	5.5 %
Boil	Tradition	28 g	40 min	5.5 %
Boil	Perle	30 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
sw-06	Wheat	Dry	22 g	fermentis