Hefeweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg *(66.7%)*	80 %	6
Grain	Viking Pilsner malt	1 kg *(26.7%)*	82 %	4
Grain	Weyermann - Carapils	0.25 kg *(6.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile

Notes

- Starter 1200ml
  Aug 29, 2024, 4:22 PM