



Hefeweizen 10L

Boil Time: 60 min

Batch Size: 10.5 liters (fermentor volume)

Boil Size: 13 liters

Boil Gravity: 1.036

STATS:

Original Gravity: 1.045

Final Gravity: 1.010

IBU (tinseth): 14

SRM (morey): 3

FERMENTABLES/麦芽:

1kg - Wheat Malt

1kg - Pilsner

HOPS/ホップ等:

12g - Tettnanger Boil for 60 min

MASH GUIDELINES:

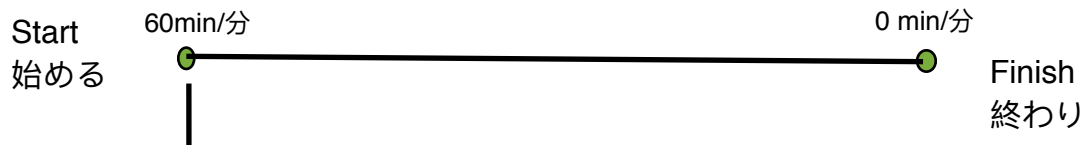
1) Temp: 66 C, Time: 60 min

YEAST:

Recommended: Danstar - Munich Dry Wheat Yeast

Boil Time Line

煮るタイムライン



Additions # 1
加える ホップ