

## #64 Pencyklowir

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **10.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **8.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt pszeniczny jasny	1.7 kg (100%)	70.5 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica NZ 2019 granulát	13 g	30 min	3.7 %
Aroma (end of boil)	Pacifica NZ 2019 granulát	15 g	10 min	3.7 %
Dry Hop	Pacifica NZ 2019 granulát	22 g	5 day(s)	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	15 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok jabłkowo-pomarańczowy	700 g	Primary	10 day(s)