

Amber Weizen Curacao

- Gravity **15.7 BLG**
- ABV ---
- IBU **34**
- SRM **18.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy bursztynowy (pale ale 90%, pilżeński 10%) bruntal 33 - 40 EBC | 1.7 kg (40.5%) | 80 % | 40 |
| Liquid Extract | ekstrakt słodowy pszeniczny (pszeniczny 55%, pilżeński 45%) bruntal 33 - 40 EBC | 1.7 kg (40.5%) | 80 % | 30 |
| Sugar | glukoza | 0.3 kg (7.1%) | 99 % | 1 |
| Sugar | cukier trzcinowy DARK MUSCOVADO | 0.5 kg (11.9%) | 99 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Perle | 15 g | 60 min | 7 % |
| Boil | Perle | 15 g | 30 min | 7 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g | 10 min | 15.5 % |
| Dry Hop | Lublin (Lubelski) | 25 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry | 11.5 g | FERMENTIS |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Flavor | skórka gorzkiej pomarańczy curacao | 10 g | Boil | 20 min |