

P2

- Gravity **0.5 BLG**
- ABV **0.2 %**
- IBU **14**
- SRM ---
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------|----------------|-------|-----|
| Sugar | Cukier | 0.13 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WS-06 | Wheat | Dry | 12 g | --- |