

# Pszenicznik Weizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **10.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (95.8%) | 80 %  | 35  |
| Sugar          | Corn Sugar (Dextrose)               | 0.15 kg (4.2%) | 100 % | 0   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 30 g   | 60 min | 3.7 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 3 min  | 3.7 %      |

## Yeasts

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