

# Pszenicznik Weizen

- 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