

Warka szósta

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **6.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	jasny	1.2 kg (50%)	79.8 %	15
Liquid Extract	pszenny	1.2 kg (50%)	79 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	10 g	60 min	3.7 %
Boil	Lubelski	10 g	30 min	3.7 %
Boil	Lubelski	10 g	15 min	3.7 %
Boil	Lubelski	10 g	5 min	3.7 %
Dry Hop	Lubelski	20 g	4 day(s)	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11.5 g	Fermentis