

weizen

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **10**
- 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 **1 %/h**
- Boil size **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|---------------|-------|-----|
| Liquid Extract | ekstrakt słodowy pszeniczny (pszeniczny 60%, pilzeński 40%) wes | 3.4 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | hallertauer mittelfruh | 30 g | 60 min | 2.9 % |
| Boil | hallertauer mittelfruh | 20 g | 20 min | 2.9 % |

Yeasts

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