

# Weizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **9.9**
- 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	1.7 kg (50%)	80 %	30
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	16 g	40 min	6.6 %
Boil	Huell Melon	21 g	20 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safale