Weizen porządnie dochmielony 12 blg (Opal+HH)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **9.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.6 liter(s)**

Fermentables

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

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Opal	20 g	60 min	8.5 %
Whirlpool	Hallertau Hellsbrucker	25 g	3 min	4.3 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.