Amber Weizen Curacao

- Gravity **15.7 BLG**
- ABV **---**
- IBU **34**
- SRM **18.9**
- Style **Dunkelweizen**

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 **10 %/h**
- Boil size **25.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy bursztynowy (pale ale 90%, pilzeński 10%) bruntal 33 - 40 EBC	1.7 kg *(40.5%)*	80 %	40
Liquid Extract	ekstrakt słodowy pszeniczny (pszeniczny 55%, pilzeński 45%) bruntal 33 - 40 EBC	1.7 kg *(40.5%)*	80 %	30
Sugar	glukoza	0.3 kg *(7.1%)*	99 %	1
Sugar	cukier trzcinowy DARK MUSCOVADO	0.5 kg *(11.9%)*	99 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Perle	15 g	30 min	7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	10 min	15.5 %
Dry Hop	Lublin (Lubelski)	25 g	5 day(s)	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy curacao	10 g	Boil	20 min

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