# pszeniczne #23L

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- Gravity **11 BLG**
- ABV **---**
- IBU **14**
- SRM **10.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Liquid Extract | EKSTRAKT SŁODOWY Pszeniczny Bruntal | 3.4 kg *(100%)* | 80 % | 36 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| wb-06 | Wheat | Dry | 11.5 g | --- |

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