Hefeweizen z bzem i imbirem

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **10.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg *(100%)*	80 %	36

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.7 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	20 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszony kwiat czarnego bzu	50 g	Boil	20 min
Flavor	Suszony kwiat czarnego bzu	30 g	Boil	10 min
Flavor	Suszony kwiat czarnego bzu	20 g	Boil	5 min
Spice	Imbir (świeżo starty)	35 g	Boil	10 min

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