

# Bavarian Wheat

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- Gravity **10.2 BLG**
- ABV ---
- IBU ---
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt Słodowy Mangrove Jacks     | 2.2 kg (75.9%) | --- % | --- |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.7 kg (24.1%) | 80 %  | 30  |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 10 g   | Mangrove Jack's |