

## Bawarian wheat

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **10**
- SRM **2.3**
- 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	Mangrove jack	2.2 kg (100%)	100 %	5.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	mangrowe jack