

#64 Pencyklowir

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **10.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **8.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|---------------|--------|-----|
| Liquid Extract | WES ekstrakt pszeniczny jasny | 1.7 kg (100%) | 70.5 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil | Pacifica NZ 2019 granulát | 13 g | 30 min | 3.7 % |
| Aroma (end of boil) | Pacifica NZ 2019 granulát | 15 g | 10 min | 3.7 % |
| Dry Hop | Pacifica NZ 2019 granulát | 22 g | 5 day(s) | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 15 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|-----------|
| Flavor | Sok jabłkowo-pomarańczowy | 700 g | Primary | 10 day(s) |