

Coopers Hefe Wheat

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **5.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **20 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Coopers Coopers Hefe Wheat | 1.7 kg (38.6%) | 78 % | 15 |
| Liquid Extract | Briess LME - Golden Light | 1.7 kg (38.6%) | 78 % | 8 |
| Sugar | Glucose | 1 kg (22.7%) | 95 % | 2 |