

# Coopers Hefe Wheat

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- 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