

Coopers wheat beer

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **7.2**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | Coopers LME - Wheat | 1.7 kg (50%) | 78 % | 9 |
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 % | 30 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa Bavarian Wheat (BW11) | Wheat | Dry | 10 g | Gozdawa |