

## Coopers wheat beer

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- 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