

## [E] Niemiecka Pszenica

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **9.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	4.6 %
Aroma (end of boil)	Tradition	15 g	3 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Munich Classic	Wheat	Dry	11 g	Lallemand