

## Hefe Wheat

---

- Gravity **11.7 BLG**
- ABV ---
- IBU ---
- SRM ---

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	hefe wheat coopers	1.7 kg (53.1%)	--- %	---
Sugar	cukier bialy	1 kg (31.3%)	--- %	---
Dry Extract	spreymalt	0.5 kg (15.6%)	--- %	---

### Yeasts

Name	Type	Form	Amount	Laboratory
cooper east	Wheat	Dry	7 g	---