

# Honey Weizen

- Gravity **14.5 BLG**
- ABV ---
- IBU **17**
- SRM **18.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy pszeniczny (pszeniczny 60%, pilżeński 40%) Bruntal	1.7 kg (43.6%)	80 %	33
Liquid Extract	ekstrakt słodowy pszeniczny (pszeniczny 80%, pilżeński 20%) WES 1,7	1.7 kg (43.6%)	80 %	45
Adjunct	Miód Gryczany (Buckwheat Honey)	0.5 kg (12.8%)	80 %	55

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	350 ml	Fermentis