

# NIE\_hefeweizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **8.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

## Fermentables

| Type           | Name                           | Amount          | Yield | EBC |
|----------------|--------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (72.3%)  | 81 %  | 26  |
| Liquid Extract | Miód Lipowy                    | 0.65 kg (27.7%) | 70 %  | 15  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 400 ml | Fermentis  |

## Extras

| Type  | Name                | Amount | Use for | Time   |
|-------|---------------------|--------|---------|--------|
| Spice | skórka z pomarańczy | 40 g   | Boil    | 10 min |