

# 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