

# Niemiecka Pszenica

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **6.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (58.6%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (41.4%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	50 min	11 %
Aroma (end of boil)	Hallertau Blanc	15 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile