

## P2

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- Gravity **0.5 BLG**
- ABV **0.2 %**
- IBU **14**
- SRM ---
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier	0.13 kg (100%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	2.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WS-06	Wheat	Dry	12 g	---