

## W4

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **13**
- SRM **19.6**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                            | Amount        | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 5.1 kg (100%) | 80 %  | 60  |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruh | 30 g   | 60 min | 3 %        |
| Boil    | Hallertau Mittelfruh | 30 g   | 20 min | 3 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 23 g   | Fermentis  |