

Weizen #1

- Gravity **12.4 BLG**
- ABV ---
- IBU **12**
- SRM **10**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt sódowy pszeniczny | 1.7 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertauer Mittelfruh | 10 g | 60 min | 2.7 % |
| Boil | Hallertauer Mittelfruh | 10 g | 30 min | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Safabrew wb-06 | Wheat | Dry | 11.5 g | Fermentis |