

## weizen

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- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **10**
- Style **Weizen/Weissbier**

### 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 **1 %/h**
- Boil size **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy pszeniczny (pszeniczny 60%, pilzeński 40%) wes	3.4 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer mittelfruh	30 g	60 min	2.9 %
Boil	hallertauer mittelfruh	20 g	20 min	2.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11.5 g	FERMENTIS