

# Weizen Ziobro z gnatem

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **5.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Brewa 15-20 ebc pszeniczny	1 kg (90.9%)	--- %	15
Sugar	cukier trzcinowy	0.1 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	10 min	4 %

## Yeasts

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