

Weizenik z ekstraktów

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1 kg (71.4%) | 80 % | 36 |
| Grain | Viking Wheat Malt | 0.4 kg (28.6%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 11 g | 60 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 19 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 8 g | Fermentis |