Hefeweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg *(93.2%)*	80 %	30
Dry Extract	Ekstrakt Słodowy Superjasny	0.25 kg *(6.8%)*	100 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	10 g	Gozdawa