

# Chinook Weizen 12 blg

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **9.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **21.6 liter(s)**

## Fermentables

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

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Chinook | 15 g   | 50 min | 13 %       |
| Whirlpool | Chinook | 10 g   | 1 min  | 13 %       |

## Yeasts

| Name                      | Type  | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| Gozdawa bavarian wheat 11 | Wheat | Dry  | 10 g   | GOZDAWA    |