

#10 Weizen na ciepło

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **10.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 1 min | 4 % |

Yeasts

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

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.

Brzeczka schłodzona do 18 stopni, potem bez kontroli temperatury do 23.
Nov 5, 2020, 10:09 PM