

## Bavarian Wheat

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- Gravity **10.2 BLG**
- ABV ---
- IBU ---
- SRM **3.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Słodowy Mangrove Jacks	2.2 kg (75.9%)	--- %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.7 kg (24.1%)	80 %	30

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's