

Chinook Weizen 13 blg

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **10.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **24.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy pszeniczny (pszeniczny 60%, pilżeński 40%) Bruntal | 4.25 kg (100%) | 80 % | 30 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Fermentis SafBrew WB-06 | Wheat | Dry | 10 g | FERMENTIS |