

## Co to będzie?

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **11.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Fermentables

| Type           | Name                                      | Amount          | Yield | EBC |
|----------------|---|-----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy pszeniczny       | 1.7 kg (82.9%)  | 80 %  | 45  |
| Dry Extract    | Gozdawa ekstrakt słodowy superjasny suchy | 0.1 kg (4.9%)   | 99 %  | 9   |
| Grain          | Płatki owsiane                            | 0.25 kg (12.2%) | 60 %  | 3   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 20 g   | 20 min | 5.2 %      |

### Yeasts

| Name            | Type  | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Fermentis WB-06 | Wheat | Dry  | 11 g   | ---        |

### Notes

- Dodanie drożdży - 12.06.2022 r. godz. 18.00

3 BLG - 19.06.2022 r.

Refermentacja: 98 gr cukru w 200 ml wody

Rozlew - 20.06.2022 r.

*Jun 13, 2022, 8:46 PM*