

## extract grapefruit weizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **4.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt pszeniczny	1.44 kg (40.1%)	--- %	10
Liquid Extract	ekstrakt jasny	0.96 kg (26.7%)	--- %	16
Grain	Płatki pszeniczne	0.25 kg (7%)	60 %	3
Adjunct	sok z grapefruita	0.445 kg (12.4%)	--- %	---
Sugar	glukoza	0.5 kg (13.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	ksylitol	400 g	Bottling	---