

## W4

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **13**
- SRM **19.6**
- Style **Weizenbock**

### 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	WES ekstrakt słodowy pszeniczny	5.1 kg (100%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	60 min	3 %
Boil	Hallertau Mittelfruh	30 g	20 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	Fermentis