

# Weizenik z ekstraktów

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1 kg (71.4%)	80 %	36
Grain	Viking Wheat Malt	0.4 kg (28.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	11 g	60 min	4 %
Whirlpool	Lublin (Lubelski)	19 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	8 g	Fermentis