

## 05 Weizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **55**
- SRM **2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (41.5%)	80 %	---
Liquid Extract	Pszeniczny WES	2.4 kg (58.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Gold	50 g	60 min	7.8 %
Boil	Hallertauer Gold	25 g	20 min	7.8 %
Boil	Hallertauer Gold	25 g	10 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile