

## #12 Weizen na zimno

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **9.4**
- 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 | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 %  | 30  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 1 min  | 4 %        |

### Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 200 ml | Safbrew    |

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
*Dec 17, 2020, 9:18 PM*