

# ALE WHEAT

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **9.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	85 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	85 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew