

## Chinook Weizen 12 blg

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **9.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy pszeniczny (pszeniczny 60%, pilzeński 40%) Bruntal	3.4 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %
Whirlpool	Chinook	10 g	1 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa bavarian wheat 11	Wheat	Dry	10 g	GOZDAWA