

extract weizen - single hop

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.3**
- 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
Grain	ekstrakt pszeniczny	0.72 kg (19.5%)	--- %	18
Liquid Extract	ekstrakt	0.48 kg (13%)	--- %	16
Grain	Płatki pszeniczne	0.25 kg (6.8%)	60 %	3
Sugar	glukoza	2.25 kg (60.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	skórka pomarańczy	30 g	Boil	10 min