

## hefe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **9.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (87.2%)	80 %	36
Sugar	Glukoza	0.5 kg (12.8%)	99 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	lunga	10 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale W-68	Wheat	Dry	11.5 g	---