

# Weizen #1

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- Gravity **12.4 BLG**
- ABV ---
- IBU **12**
- SRM **10**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

| Type           | Name                               | Amount        | Yield | EBC |
|----------------|------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt sódowy pszeniczny | 1.7 kg (100%) | 80 %  | 30  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertauer Mittelfruh | 10 g   | 60 min | 2.7 %      |
| Boil    | Hallertauer Mittelfruh | 10 g   | 30 min | 2.7 %      |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Safabrew wb-06 | Wheat | Dry  | 11.5 g | Fermentis  |