

## Weizen#4

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **10.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt sódowy pszeniczny	3.4 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	10 %
Boil	Tradition	20 g	60 min	5.5 %
Aroma (end of boil)	Tradition	10 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile