

# ciacho

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **14.8**
- Style **Dunkelweizen**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (41.7%) | 80 %  | 7   |
| Grain | Pszeniczny             | 2.5 kg (41.7%) | 85 %  | 4   |
| Grain | Płatki owsiane         | 0.5 kg (8.3%)  | 85 %  | 3   |
| Grain | Biscuit Malt           | 0.3 kg (5%)    | 79 %  | 45  |
| Grain | Czekoladowy            | 0.2 kg (3.3%)  | 60 %  | 788 |

## Hops

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

## Yeasts

| Name        | Type  | Form  | Amount | Laboratory |
|-------------|-------|-------|--------|------------|
| Safale S-06 | Wheat | Slant | 100 ml | ---        |