

Dunkelweizen 12° BLG

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM ---
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny 2,45 kg	2.45 kg (57%)	--- %	---
Grain	Słód monachijski 1,4 kg	1.45 kg (33.7%)	--- %	---
Grain	Słód karmelowy jasny 0,15 kg	0.15 kg (3.5%)	--- %	---
Grain	Słód karmelowy ciemny 0,25 kg	0.25 kg (5.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lubelski PL 2019 - 50 g granulatu 3,7% aa	25 g	30 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle WB-06 (Safbrew WB-06)	Ale	Dry	10 g	---

Notes

- przerwy
60 min temp. 62-65
15 min temp 70-75
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