

Gwoździe i banany vol.3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **18.6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Wheat Malt | 2.5 kg (54.3%) | 83 % | 5 |
| Grain | Viking Munich Malt | 1.8 kg (39.1%) | 78 % | 18 |
| Grain | Strzegom Karmel 600 | 0.2 kg (4.3%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 14 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 11.5 g | Mangrove Jack's |