

Las T Minute

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **17.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.2 kg (53.7%) | 85 % | 4 |
| Grain | Monachijski | 0.8 kg (19.5%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.8 kg (19.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 600 | 0.2 kg (4.9%) | 68 % | 601 |
| Grain | Czekoladowy | 0.1 kg (2.4%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |