

## Nie będę musiał wieźć do domu

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **18.9**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Pszeniczny                             | 1.5 kg (44.1%) | 85 %  | 4    |
| Grain | Viking Pale Ale malt                   | 1.5 kg (44.1%) | 80 %  | 5    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.1 kg (2.9%)  | 73 %  | 1001 |
| Grain | Special B Castle                       | 0.3 kg (8.8%)  | 70 %  | 350  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 40 min | 12.7 %     |

### Yeasts

| Name                      | Type  | Form   | Amount | Laboratory |
|---------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i<br>Banany | Wheat | Liquid | 30 ml  | ---        |