

## PSZENICA #6

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **11.1**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **383.3 liter(s)**
- Total mash volume **492.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Wheat Malt	62.5 kg (57.1%)	85 %	14
Grain	Weyermann - Light Munich Malt	40 kg (36.5%)	82 %	14
Grain	Weyermann - Carawheat	5 kg (4.6%)	77 %	97
Grain	Weyermann - Chocolate Wheat	2 kg (1.8%)	74 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	250 g	60 min	10.2 %