

Waizenb

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **10.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.7 kg (22.8%) | 85 % | 4 |
| Grain | Pilzneński | 3 kg (40.3%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.4%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 0.5 kg (6.7%) | 75 % | 59 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.4%) | 68 % | 400 |
| Grain | Briess - Pale Ale Malt | 1 kg (13.4%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Ing | 25 g | 60 min | 12 % |
| Boil | Hallertau Tradition | 20 g | 5 min | 7 % |