

czorny Weizen

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **16.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (23.3%)	81 %	4
Grain	Pszeniczny	2.5 kg (48.4%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.7%)	79 %	10
Grain	Strzegom Bursztynowy	0.4 kg (7.8%)	70 %	49
Grain	Strzegom Czekoladowy ciemny	0.06 kg (1.2%)	68 %	1200
Grain	Weyermann - Carawheat	0.5 kg (9.7%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb	Wheat	Dry	11.5 g	---