

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **19.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.5 kg (72.9%)	79 %	16
Grain	Pilsner (2 Row) Ger	1 kg (20.8%)	81 %	4
Grain	Carafa II	0.3 kg (6.3%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---