

## #8Chocolate & banana

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **20**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (26.7%)	80 %	4
Grain	Pszeniczny	2.8 kg (62.2%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.5 kg (11.1%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	100 ml	Safbrew