

Nie będę musiał wieźć do domu

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **18.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Pszeniczny | 1.5 kg (44.1%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (44.1%) | 80 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.9%) | 73 % | 1001 |
| Grain | Special B Castle | 0.3 kg (8.8%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 40 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | --- |