

Schops

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **18.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Mep@Wheat | 1.5 kg (49.5%) | 84.7 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.35 kg (11.6%) | 82 % | 18 |
| Grain | Weyermann pszeniczny czekoladowy | 0.1 kg (3.3%) | 65 % | 1050 |
| Grain | Mep@ Pils | 0.9 kg (29.7%) | 82 % | 4 |
| Grain | Viking Pale Cookie (bursztynowy) | 0.1 kg (3.3%) | 72 % | 25 |
| Grain | Viking Caramel Sweet | 0.05 kg (1.7%) | 75 % | 62 |
| Grain | Viking melanoidynowy | 0.03 kg (1%) | 75 % | 60 |