

# Schwarz weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **31.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (31.3%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (31.3%)	80 %	4
Grain	Cara Gold	1 kg (15.6%)	75 %	120
Grain	Special B Castle	0.5 kg (7.8%)	70 %	350
Grain	Simpsons - Crystal Rye	0.3 kg (4.7%)	73 %	177
Grain	Carabelge	0.2 kg (3.1%)	80 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (6.3%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile

## Notes

- Według tej receptury z filtracji wyszło 25 litrów 16 blg, należy rozcieńczyć do 13-14 Blg.  
*Oct 28, 2017, 12:12 PM*