

# Uaoeu

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **5**
- SRM **11.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt Dark	2.5 kg (50%)	82 %	18
Grain	Strzegom Monachijski typ II	1 kg (20%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (4%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.1 kg (2%)	70 %	128
Grain	Strzegom Czekoladowy jasny	0.1 kg (2%)	68 %	400
Grain	Amber Malt	0.1 kg (2%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	15 g	60 min	3 %