

#20 ciemna pszenica

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **20.7**
- 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 **1 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (45.9%) | 80 % | 36 |
| Grain | Viking Wheat Malt | 0.6 kg (16.2%) | 83 % | 5 |
| Grain | Weyermann - Carawheat | 0.4 kg (10.8%) | 77 % | 110 |
| Grain | Caraaroma | 0 kg | 78 % | 350 |
| Grain | Czekoladowy Bruntal - Soufflet | 0.2 kg (5.4%) | 60 % | 900 |
| Grain | monachijski Viking Malt (ciemny) | 0.8 kg (21.6%) | 78 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| wb06 | Wheat | Dry | 11.5 g | --- |