

bursztynowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **12.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (28.8%)	79 %	22
Grain	Strzegom Pilzneński	1.5 kg (28.8%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (28.8%)	79 %	10
Grain	Strzegom Karmel 150	0.7 kg (13.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Boil	Magnat	15 g	30 min	11.2 %