

Chleb Razowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **15.4**
- 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 **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Best Wheat Malt Dark | 3 kg (54.5%) | 82 % | 18 |
| Grain | Viking Pale Ale malt | 2.3 kg (41.8%) | 80 % | 5 |
| Grain | Barwiący | 0.2 kg (3.6%) | 55 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 25 g | 60 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 11 g | Mangrove Jack's |