

Czas pogardy

- Gravity **11.1 BLG**
- ABV ---
- IBU **16**
- SRM **10.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|------|
| Grain | Strzegom pszeniczny | 2 kg (39.6%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (39.6%) | 80 % | 4 |
| Grain | Czekoladowy | 0.05 kg (1%) | 60 % | 1100 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 45 g | 60 min | 3.4 % |