

Gwoździe i banany vol.3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **18.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (54.3%)	83 %	5
Grain	Viking Munich Malt	1.8 kg (39.1%)	78 %	18
Grain	Strzegom Karmel 600	0.2 kg (4.3%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.2%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11.5 g	Mangrove Jack's