

dunkelwaicen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **17.6**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Pszeniczny | 1 kg (48.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.75 kg (36.1%) | 79 % | 22 |
| Grain | Weyermann Specjal W | 0.2 kg (9.6%) | 68 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.025 kg (1.2%) | 73 % | 1001 |
| Grain | Karmelowy Czerwony | 0.1 kg (4.8%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Topaz | 3 g | 60 min | 18 % |