

## #20 ciemna pszenica

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **20.7**
- 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 **1 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (45.9%)	80 %	36
Grain	Viking Wheat Malt	0.6 kg (16.2%)	83 %	5
Grain	Weyermann - Carawheat	0.4 kg (10.8%)	77 %	110
Grain	Caraaroma	0 kg	78 %	350
Grain	Czekoladowy Bruntal - Soufflet	0.2 kg (5.4%)	60 %	900
Grain	monachijski Viking Malt (ciemny)	0.8 kg (21.6%)	78 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb06	Wheat	Dry	11.5 g	---