

## Czas pogardy

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- 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 %