

# Kakałko

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **15.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (53.7%)	85 %	4
Grain	Monachijski	0.8 kg (19.5%)	80 %	16
Grain	Strzegom Wiedeński	0.8 kg (19.5%)	79 %	10
Grain	Viking Czekoladowy ciemny	0.1 kg (2.4%)	67 %	900
Grain	Strzegom Karmel 600	0.2 kg (4.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Ale	Dry	11.5 g	Fermentis