

Pszeniczne ciemne

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **13.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.75 kg (53.6%)	85 %	4
Grain	Monachijski	1 kg (19.5%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (19.5%)	79 %	10
Grain	Strzegom Karmel 300	0.25 kg (4.9%)	70 %	299
Grain	Czekoladowy	0.13 kg (2.5%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis