

# Uaoeu

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **5**
- SRM **11.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                            | Amount       | Yield | EBC |
|-------|---------------------------------|--------------|-------|-----|
| Grain | BESTMALZ - Best Wheat Malt Dark | 2.5 kg (50%) | 82 %  | 18  |
| Grain | Strzegom Monachijski typ II     | 1 kg (20%)   | 79 %  | 22  |
| Grain | Strzegom Wiedeński              | 1 kg (20%)   | 79 %  | 10  |
| Grain | Strzegom Karmel 150             | 0.2 kg (4%)  | 75 %  | 150 |
| Grain | Brown Malt (British Chocolate)  | 0.1 kg (2%)  | 70 %  | 128 |
| Grain | Strzegom Czekoladowy jasny      | 0.1 kg (2%)  | 68 %  | 400 |
| Grain | Amber Malt                      | 0.1 kg (2%)  | 75 %  | 43  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Hersbrucker | 15 g   | 60 min | 3 %        |