

ciemne pszeniczne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **13.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pszeniczny | 2 kg (44%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (22%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (22%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.2 kg (4.4%) | 79 % | 45 |
| Grain | Carahell | 0.25 kg (5.5%) | 77 % | 26 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 60 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| wb-06 | Wheat | Slant | 50 ml | fermentis |