

dunkel

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **11**
- SRM **19.6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Słód pszeniczny Bestmalz | 5 kg (79.4%) | 82 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.9%) | 79 % | 10 |
| Grain | Strzegom pszenica prażona | 0.3 kg (4.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 20 min | 4 % |

Notes

- 44 st -20 minut
 - 66 st - 45 minut
 - 72 st - 20 minut
 - 78 st - wyśladzanie
- Jun 11, 2020, 2:25 PM*