

Nie będę musiał wieźć do domu

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **18.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (44.1%)	85 %	4
Grain	Viking Pale Ale malt	1.5 kg (44.1%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.9%)	73 %	1001
Grain	Special B Castle	0.3 kg (8.8%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	40 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	---