

# Pszeniczne Ciemne twój browar 12blg

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2.2 kg (53.7%)	82 %	5
Grain	Słód monachijski	0.8 kg (19.5%)	82 %	5
Grain	Słód wiedeński	0.8 kg (19.5%)	82 %	5
Grain	Słód karmelowy ciemny	0.2 kg (4.9%)	82 %	5
Grain	Słód czekoladowy	0.1 kg (2.4%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss	Wheat	Dry	11 g	---