

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 | --- |