

# 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   | ---        |