

# Waizenb

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **10.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.7 kg (22.8%)	85 %	4
Grain	Pilzneński	3 kg (40.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.4%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (6.7%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.4%)	68 %	400
Grain	Briess - Pale Ale Malt	1 kg (13.4%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ing	25 g	60 min	12 %
Boil	Hallertau Tradition	20 g	5 min	7 %