

# Schops

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **18.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

| Type  | Name                             | Amount          | Yield  | EBC  |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Mep@Wheat                        | 1.5 kg (49.5%)  | 84.7 % | 4    |
| Grain | BESTMALZ - Best Wheat Malt       | 0.35 kg (11.6%) | 82 %   | 18   |
| Grain | Weyermann pszeniczny czekoladowy | 0.1 kg (3.3%)   | 65 %   | 1050 |
| Grain | Mep@ Pils                        | 0.9 kg (29.7%)  | 82 %   | 4    |
| Grain | Viking Pale Cookie (bursztynowy) | 0.1 kg (3.3%)   | 72 %   | 25   |
| Grain | Viking Caramel Sweet             | 0.05 kg (1.7%)  | 75 %   | 62   |
| Grain | Viking melanoidynowy             | 0.03 kg (1%)    | 75 %   | 60   |