

Bażant w ciemnościach

- Gravity **12.9 BLG**
- ABV ---
- IBU **25**
- SRM **21.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30%)	80 %	4
Grain	Pszeniczny	2 kg (30%)	85 %	4
Grain	Carawheat (GR)	1 kg (15%)	68 %	79
Grain	Strzegom Monachijski typ II	1.5 kg (22.5%)	79 %	22
Grain	Strzegom Czekoladowy 1200	0.16 kg (2.4%)	--- %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	9.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew