

## ciemne pszeniczne

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **13.4**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (44%)	85 %	4
Grain	Monachijski	1 kg (22%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (22%)	79 %	10
Grain	Biscuit Malt	0.2 kg (4.4%)	79 %	45
Grain	Carahell	0.25 kg (5.5%)	77 %	26
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.2%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	50 ml	fermentis