

# Pszeniczne

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **18.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Diastatyczni	0.1 kg (4.1%)	90 %	4
Grain	Pszeniczny	0.62 kg (25.2%)	85 %	4
Grain	Briess - Pale Ale Malt	1 kg (40.7%)	80 %	7
Grain	Weyermann - Carawheat	0.14 kg (5.7%)	77 %	115
Grain	Fawcett - Pszeniczny Czekoladowy	0.13 kg (5.3%)	73 %	1001
Grain	Strzegom Wiedeński	0.1 kg (4.1%)	79 %	10
Grain	Weyermann - Melanoiden Malt	0.1 kg (4.1%)	81 %	53
Grain	Oats, Flaked	0.25 kg (10.2%)	80 %	2
Grain	Strzegom Barwiący	0.02 kg (0.8%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	16 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	150 ml	Safbrew