

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