

#16 Dunkelweizen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **18**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pszeniczny | 2.5 kg (45.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (18.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.6%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.8 kg (14.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 40 g | 90 min | 4 % |