

Dunkel

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **22.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **57.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------|-----------------------------|---------------|-------|-----|
| Grain | Pszoniczny | 5 kg (34.7%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 5.9 kg (41%) | 80 % | 5 |
| Grain | Carahell | 0.9 kg (6.2%) | 77 % | 26 |
| Grain | Weyermann - Melanoiden Malt | 0.8 kg (5.6%) | 81 % | 53 |
| Grain | Special B Castle | 0.3 kg (2.1%) | 70 % | 350 |
| Grain | Strzegom Karmel 600 | 0.4 kg (2.8%) | 68 % | 601 |
| Grain | Strzegom Karmel 300 | 0.8 kg (5.6%) | 70 % | 400 |
| Grain | Chocolate Malt | 0.3 kg (2.1%) | 73 % | 900 |
| 10 min zacierania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 8 % |
| Boil | Vital | 30 g | 20 min | 12.7 % |
| Boil | Kazbek | 30 g | 10 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| Safale wb-06 | Wheat | Slant | 600 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Flavor | Jęczmień oalony | 0.1 g | Mash | 10 min |
| Wysładzanie | | | | |