

# dunkelw

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **19.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.9 liter(s)**

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Pszeniczny                             | 0.9 kg (60.8%) | 85 %  | 4    |
| Grain | Monachijski                            | 0.5 kg (33.8%) | 80 %  | 16   |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.04 kg (2.7%) | 73 %  | 1001 |
| Grain | Black (Patent) Malt                    | 0.04 kg (2.7%) | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 8 g    | 60 min | 4.5 %      |