

Dunkelweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **15.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Pilsner Malt | 2.5 kg (31.3%) | 85 % | 4 |
| Grain | Viking Munich Malt | 1 kg (12.5%) | 85 % | 18 |
| Grain | Viking Wheat Malt | 4 kg (50%) | 85 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.3%) | 86 % | 400 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3.8%) | 68 % | 600 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 86 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 16 g | 60 min | 11 % |
| Boil | lunga | 16 g | 30 min | 11 % |
| Aroma (end of boil) | lunga | 16 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 23 g | --- |