

# Dunkelweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **11.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.1 kg (41.2%)	79 %	16
Grain	Pszeniczny	1.4 kg (52.4%)	85 %	4
Grain	Special B Castle	0.05 kg (1.9%)	70 %	350
Grain	Caramunich® typ I	0.1 kg (3.7%)	73 %	80
Grain	Strzegom pszenica prażona	0.02 kg (0.7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	50 min	7 %