

dunkelweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (40%) | 82 % | 5 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.5 kg (30%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 % | 22 |
| Grain | Carawheat Weyermann | 0.5 kg (10%) | --- % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |