

Dunkelweizen I

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **19.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Wheat Malt | 2.1 kg (43.7%) | 83 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.2%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ I | 2 kg (41.7%) | 79 % | 13.5 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (10.4%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 5.7 % |
| Boil | Hallertau Spalt Select | 10 g | 60 min | 5.5 % |
| Aroma (end of boil) | Hallertau Spalt Select | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 400 ml | Fermentum Mobile |