

# Dunkelweizen II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **19.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **47.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	6 kg (50.1%)	83 %	5
Grain	Strzegom Czekoladowy ciemny	0.47 kg (3.9%)	68 %	1200
Grain	Strzegom Monachijski typ I	4.5 kg (37.6%)	79 %	13.5
Grain	Karmelowy Pszeniczny Strzegom	1 kg (8.4%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	5.7 %
Boil	Hallertau Spalt Select	30 g	60 min	3.6 %
Aroma (end of boil)	Hallertau Spalt Select	30 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	1000 ml	---