

Pierwszy Dunkelweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **13**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 | Strzegom Pszeniczny | 2 kg (40%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 1.5 kg (30%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 % | 22 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (5%) | 79 % | 130 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 10 g | Safbrew |