

## test dunkelweizen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **6.5**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt	2.4 kg (50%)	--- %	20
Grain	Płatki pszeniczne	2.4 kg (50%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Aroma (end of boil)	Perle	20 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa