Dunkelweizen v1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **22.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg *(42.1%)*	85 %	7
Grain	Pszeniczny	1.55 kg *(32.6%)*	85 %	4
Grain	Strzegom Monachijski typ II	1 kg *(21.1%)*	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(4.2%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Slant	100 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.