

# dunkel

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **14**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (63.8%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (21.3%)	79 %	16
Grain	Caramunich® typ I	0.2 kg (4.3%)	73 %	80
Grain	crystal 160 ebc	0.2 kg (4.3%)	78 %	160
Grain	Caraaroma	0.3 kg (6.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	60 min	11 %