Dunkelweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **15.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Malt	2.5 kg *(31.3%)*	85 %	4
Grain	Viking Munich Malt	1 kg *(12.5%)*	85 %	18
Grain	Viking Wheat Malt	4 kg *(50%)*	85 %	5
Grain	Strzegom Czekoladowy jasny	0.1 kg *(1.3%)*	86 %	400
Grain	Strzegom Karmel 600	0.3 kg *(3.8%)*	68 %	600
Grain	Strzegom Barwiący	0.1 kg *(1.3%)*	86 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	16 g	60 min	11 %
Boil	Iunga	16 g	30 min	11 %
Aroma (end of boil)	Iunga	16 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	---