

## Dunkelweizen II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **19.6**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **47.9 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Wheat Malt                | 6 kg (50.1%)   | 83 %  | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny   | 0.47 kg (3.9%) | 68 %  | 1200 |
| Grain | Strzegom<br>Monachijski typ I    | 4.5 kg (37.6%) | 79 %  | 13.5 |
| Grain | Karmelowy<br>Pszeniczny Strzegom | 1 kg (8.4%)    | 79 %  | 130  |

### Hops

| Use for             | Name                      | Amount | Time   | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski)         | 30 g   | 60 min | 5.7 %      |
| Boil                | Hallertau Spalt<br>Select | 30 g   | 60 min | 3.6 %      |
| Aroma (end of boil) | Hallertau Spalt<br>Select | 30 g   | 20 min | 3.6 %      |

### Yeasts

| Name         | Type  | Form  | Amount  | Laboratory |
|--------------|-------|-------|---------|------------|
| Safale WB-06 | Wheat | Slant | 1000 ml | ---        |