

## Dunkelweizen #2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **9.7**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

| Type  | Name                                | Amount         | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Pszeniczny                          | 1.5 kg (46.9%) | 80 %  | 4   |
| Grain | Strzegom<br>Monachijski typ I       | 1.5 kg (46.9%) | 79 %  | 16  |
| Grain | Słód Caramunich<br>Typ II Weyermann | 0.2 kg (6.3%)  | 73 %  | 120 |