

#16 Dunkelweizen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **18**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (45.5%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (18.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.6%)	68 %	1200
Grain	Płatki owsiane	0.8 kg (14.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	40 g	90 min	4 %