

# ala Dunkel

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **14.1**
- 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (42.1%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (42.1%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (10.5%)	70 %	150
Grain	Strzegom Czekoladowy 400	0.25 kg (5.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lomik	20 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew