

Dunkel 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **31**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **51.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 3.5 kg (27%) | 85 % | 4 |
| Grain | Simpsons - Maris Otter | 3 kg (23.2%) | 81 % | 6 |
| Grain | Caramunich® typ I | 0.35 kg (2.7%) | 73 % | 80 |
| Grain | Special B Malt | 0.8 kg (6.2%) | 65.2 % | 315 |
| Grain | Melanoiden Malt | 1 kg (7.7%) | 80 % | 39 |
| Grain | Cara-Pils/Dextrine | 1 kg (7.7%) | 72 % | 4 |
| Grain | Strzegom Karmel 300 | 1 kg (7.7%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 1 kg (7.7%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ II | 1 kg (7.7%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.3 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magn | 12 g | 60 min | 11 % |
| Boil | Sybilla | 15 g | 60 min | 6.9 % |
| Boil | Marynka | 12 g | 60 min | 8 % |
| Boil | Sybilla | 15 g | 30 min | 6.9 % |
| Boil | Marynka | 13 g | 30 min | 8 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| Wb 06 | Wheat | Slant | 30 ml | --- |