

dunkel

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **11.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.3 kg (43.3%)	79 %	16
Grain	Pszeniczny	1.3 kg (43.3%)	85 %	4
Grain	Weyermann - Carawheat	0.3 kg (10%)	77 %	120
Grain	Weyermann Caramunich 3	0.1 kg (3.3%)	76 %	150