

Dunkelweize

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **19.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 1.6 kg (50%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (31.3%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.3 kg (9.4%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (9.4%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 45 min | 5.5 % |