

## Dunkelweizen #2

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **9.7**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.5 kg (46.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (46.9%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (6.3%)	73 %	120