

Dunkelweizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **17.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.67 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **39.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|------|
| Grain | Pszeniczny | 4 kg (57.1%) | 85 % | 4 |
| Grain | Monachijski | 2.75 kg (39.3%) | 80 % | 16 |
| Grain | Strzegom Barwiący | 0.25 kg (3.6%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 50 g | 40 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |