

# Dunkelweizen

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- 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