

# Dunkielka

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **14.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.5 kg (51%)	85 %	4
Grain	pszoniczny ciemny	1 kg (20.4%)	85 %	17
Grain	Strzegom Wiedeński	1 kg (20.4%)	79 %	10
Grain	Caraaroma	0.4 kg (8.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %