

## DW

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **14.1**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 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	Pszeniczny	2 kg (40.9%)	85 %	4
Grain	Strzegom Monachijski typ I	2 kg (40.9%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200
Grain	Weyermann - Carawheat	0.25 kg (5.1%)	77 %	97
Grain	Strzegom Pale Ale	0.542 kg (11.1%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	60 min	7.3 %
Boil	Willamette	3 g	60 min	6.5 %