

Lekki Dunkel

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **16.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.2 kg (55.6%) | 80 % | 30 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (18.5%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 0.4 kg (18.5%) | 79 % | 10 |
| Grain | Weyermann - Carawheat | 0.08 kg (3.7%) | 77 % | 110 |
| Grain | Strzegom Barwiący | 0.02 kg (0.9%) | 68 % | 1500 |
| Grain | Strzegom Karmel 600 | 0.06 kg (2.8%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 45 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |