

dunkel

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **14**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (63.8%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (21.3%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.2 kg (4.3%) | 73 % | 80 |
| Grain | crystal 160 ebc | 0.2 kg (4.3%) | 78 % | 160 |
| Grain | Caraaroma | 0.3 kg (6.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 14 g | 60 min | 11 % |