

# dunkellight

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- Gravity **12.1 BLG**
- ABV ---
- IBU **14**
- SRM **8.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (34.9%)	79 %	22
Grain	Strzegom Karmel 30	0.3 kg (7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Perle	10 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew