

# dunkelw

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **19.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.9 kg (60.8%)	85 %	4
Grain	Monachijski	0.5 kg (33.8%)	80 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.04 kg (2.7%)	73 %	1001
Grain	Black (Patent) Malt	0.04 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	8 g	60 min	4.5 %