

# dunkelweizen 1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **9**
- SRM **24.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (54.3%)	85 %	4
Grain	Viking Pale Ale malt	0.5 kg (10.9%)	80 %	5
Grain	Caramunich® typ I	0.7 kg (15.2%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.5%)	68 %	1200
Grain	Monachijski	0.6 kg (13%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	11 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	ksylitol	200 g	Secondary	3 day(s)

## Notes

- fermentacja od 21 do 22 stopni celcjusza  
ksylitol dodać w trakcie fermentacji  
*Jun 20, 2019, 2:40 AM*