

# Dunkelweizen 12

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **14**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.45 kg (54.4%)	85 %	4
Grain	Monachijski	1.4 kg (31.1%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.3%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (11.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile