

# Dunkelweizen

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **17**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 2.3 kg (52.3%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.6 kg (36.4%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.3 kg (6.8%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 600        | 0.1 kg (2.3%)  | 68 %  | 601 |
| Grain | Carafa                     | 0.1 kg (2.3%)  | 70 %  | 664 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 24 g   | 60 min | 4 %        |