

Dunkelweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **17**
- 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 **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Pszeniczny | 2.5 kg (48.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.85 kg (36.1%) | 79 % | 22 |
| Grain | Weyermann - Dehusked Carafa III | 0.075 kg (1.5%) | 70 % | 1024 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.9%) | 75 % | 45 |
| Grain | Special W Malt | 0.3 kg (5.9%) | 65.2 % | 315 |
| Grain | Caramunich® typ I | 0.2 kg (3.9%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 8 g | 60 min | 11 % |