

Dunkelweizen

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **11**
- SRM **12.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (44.2%) | 81 % | 6 |
| Grain | Monachijski | 1.2 kg (26.5%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (22.1%) | 79 % | 10 |
| Grain | Jęczmień palony | 0.12 kg (2.7%) | 55 % | 985 |
| Grain | Caraamber | 0.2 kg (4.4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 15 g | 60 min | 7.2 % |

Yeasts

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