

# Dunkelweizen juszczynski

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **13**
- SRM **20.5**
- 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (56.6%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (18.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	200 ml	---