

# DUNKLES WEISSBIER

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **4**
- SRM **13**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Wheat Blanc Castle Malting  | 2 kg (46.5%)   | 85 %  | 4.5 |
| Grain | Viking Pilsner malt         | 1.6 kg (37.2%) | 82 %  | 4   |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (4.7%)  | 74 %  | 788 |
| Grain | Płatki pszeniczne           | 0.5 kg (11.6%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 10 min | 10 %       |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale  | Liquid | 80 ml  | Wyeast Labs |