

## DW

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **14.1**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount           | Yield | EBC  |
|-------|-----------------------------|------------------|-------|------|
| Grain | Pszeniczny                  | 2 kg (40.9%)     | 85 %  | 4    |
| Grain | Strzegom Monachijski typ I  | 2 kg (40.9%)     | 79 %  | 16   |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2%)      | 68 %  | 1200 |
| Grain | Weyermann - Carawheat       | 0.25 kg (5.1%)   | 77 %  | 97   |
| Grain | Strzegom Pale Ale           | 0.542 kg (11.1%) | 79 %  | 6    |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 14 g   | 60 min | 7.3 %      |
| Boil    | Willamette | 3 g    | 60 min | 6.5 %      |