

NR 11 Dunkelweizen (WB-06)

- Gravity **13.1 BLG**
- ABV ---
- IBU **26**
- SRM **19.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (49%)	85 %	4
Grain	Monachijski	1.5 kg (29.4%)	80 %	16
Grain	Strzegom Wiedeński	0.8 kg (15.7%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3.9%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Citra	50 g	5 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	1000 ml	Safbrew