

# oat dunkelweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **8**
- SRM **35.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Słód pszeniczny ciemny Weyermann | 1.5 kg (30.3%) | 81 %  | 17   |
| Grain | Słód owsiany Fawcett             | 1 kg (20.2%)   | 61 %  | 5    |
| Grain | Weyermann - Carawheat            | 0.5 kg (10.1%) | 77 %  | 115  |
| Grain | Strzegom Monachijski typ II      | 1 kg (20.2%)   | 79 %  | 22   |
| Grain | Weyermann - Carafa I             | 0.15 kg (3%)   | 70 %  | 690  |
| Grain | Jęczmień palony                  | 0.15 kg (3%)   | 55 %  | 985  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.1%) | 73 %  | 1001 |
| Grain | Płatki owsiane                   | 0.4 kg (8.1%)  | 60 %  | 3    |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Whirlpool | Sabro | 10 g   | 30 min | 15 %       |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |