

# Dunkel

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **22.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **57.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (34.7%)	85 %	4
Grain	Viking Pale Ale malt	5.9 kg (41%)	80 %	5
Grain	Carahell	0.9 kg (6.2%)	77 %	26
Grain	Weyermann - Melanoiden Malt	0.8 kg (5.6%)	81 %	53
Grain	Special B Castle	0.3 kg (2.1%)	70 %	350
Grain	Strzegom Karmel 600	0.4 kg (2.8%)	68 %	601
Grain	Strzegom Karmel 300	0.8 kg (5.6%)	70 %	400
Grain	Chocolate Malt	0.3 kg (2.1%)	73 %	900
10 min zacierania				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %
Boil	Vital	30 g	20 min	12.7 %
Boil	Kazbek	30 g	10 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Slant	600 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jęczmień oalony	0.1 g	Mash	10 min
Wysładzanie				