

# Dunkelweizen

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- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **18.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.5 kg (34.7%)	80 %	16
Grain	Pilzneński	0.5 kg (11.6%)	81 %	4
Grain	Pszeniczny	2 kg (46.3%)	85 %	4
Grain	Carahell	0.2 kg (4.6%)	77 %	26
Grain	Barwiący	0.12 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	15 min	5.5 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Ale	Dry	11 g	---