

Dunkelweizen 12

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **14**
- 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 **3.55 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 2.45 kg (54.4%) | 85 % | 4 |
| Grain | Monachijski | 1.4 kg (31.1%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (3.3%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.5 kg (11.1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |