

# Dunkelweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **13.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (45.9%)	80 %	36
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Grain	crystal wheat	0.25 kg (6.8%)	60 %	90
Grain	Strzegom pszenica prażona	0.05 kg (1.4%)	60 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	perle	20 g	60 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	5 g	---