

Dunkelweizen

- Gravity **11 BLG**
- ABV ---
- IBU **11**
- SRM **17.6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom pszeniczny | 3 kg (62.5%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (31.3%) | 79 % | 22 |
| Grain | Strzegom Bursztynowy | 0.2 kg (4.2%) | 70 % | 49 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11.5 g | Salfale |