

# Dunkelweizen

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- 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