

# Dunkelweizen

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **17.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.67 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **39.7 liter(s)**

## Fermentables

| Type  | Name              | Amount          | Yield | EBC  |
|-------|-------------------|-----------------|-------|------|
| Grain | Pszeniczny        | 4 kg (57.1%)    | 85 %  | 4    |
| Grain | Monachijski       | 2.75 kg (39.3%) | 80 %  | 16   |
| Grain | Strzegom Barwiący | 0.25 kg (3.6%)  | 68 %  | 1300 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 50 g   | 40 min | 4.1 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |