

# Dunkelweizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **17**
- 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 **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (48.8%)	80 %	4
Grain	Strzegom Monachijski typ II	1.85 kg (36.1%)	79 %	22
Grain	Weyermann - Dehusked Carafa III	0.075 kg (1.5%)	70 %	1024
Grain	Abbey Malt Weyermann	0.2 kg (3.9%)	75 %	45
Grain	Special W Malt	0.3 kg (5.9%)	65.2 %	315
Grain	Caramunich® typ I	0.2 kg (3.9%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %