

# Dunkelweizen I

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **19.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Viking Wheat Malt	2.1 kg (43.7%)	83 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.2%)	68 %	1200
Grain	Strzegom Monachijski typ I	2 kg (41.7%)	79 %	13.5
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (10.4%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	5.7 %
Boil	Hallertau Spalt Select	10 g	60 min	5.5 %
Aroma (end of boil)	Hallertau Spalt Select	20 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	400 ml	Fermentum Mobile