

Dunkelweizen II

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **19.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.6 liter(s)**
- Total mash volume **51.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Wheat Malt | 5.8 kg (45.1%) | 83 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.47 kg (3.7%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ I | 5.5 kg (42.7%) | 79 % | 13.5 |
| Grain | Karmelowy Pszeniczny Strzegom | 1.1 kg (8.5%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 5.7 % |
| Boil | Hallertau Spalt Select | 30 g | 60 min | 3.6 % |
| Aroma (end of boil) | Hallertau Spalt Select | 30 g | 20 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|---------|------------|
| Safale WB-06 | Wheat | Slant | 1000 ml | --- |

Notes

- Po gotowaniu ekstrakt 14 BLG
Nov 6, 2021, 11:40 PM