

Dunkelweizen II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **19.6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **47.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Wheat Malt | 6 kg (50.1%) | 83 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.47 kg (3.9%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ I | 4.5 kg (37.6%) | 79 % | 13.5 |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (8.4%) | 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 | --- |