

# Dunkelweizen v1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **22.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (42.1%)	85 %	7
Grain	Pszeniczny	1.55 kg (32.6%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (21.1%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Slant	100 ml	White Labs