

# dunkweizen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **33.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (36.4%)	83 %	5
Grain	Weyermann - Chocolate Wheat	0.25 kg (4.5%)	74 %	788
Grain	Carafa II	0.5 kg (9.1%)	70 %	812
Grain	Viking Pilsner malt	1 kg (18.2%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Weyermann - Carawheat	0.5 kg (9.1%)	77 %	97
Grain	Oats, Flaked	0.25 kg (4.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	30 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiórki kokosowe prażone	500 g	Secondary	3 day(s)