

# Extra Dunkelweizen

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **37.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pszeniczny	1.5 kg (28.2%)	82 %	5
Grain	Castle Malting Pilznieński	1.43 kg (26.9%)	80 %	3.25
Grain	Viking Malt Monachijski Jasny	1 kg (18.8%)	78 %	16
Grain	Viking Malt Pszeniczny	0.83 kg (15.6%)	82 %	5
Grain	Weyermann Pszeniczny Czekoladowy	0.55 kg (10.4%)	65 %	1050