

# ala Dunkel

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **14.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 | Viking Pale Ale malt          | 2 kg (42.1%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny           | 2 kg (42.1%)   | 81 %  | 6   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (10.5%) | 70 %  | 150 |
| Grain | Strzegom Czekoladowy 400      | 0.25 kg (5.3%) | 68 %  | 400 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lomik             | 20 g   | 60 min | 3.8 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |