

# Dunkel 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **31**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **51.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (27%)	85 %	4
Grain	Simpsons - Maris Otter	3 kg (23.2%)	81 %	6
Grain	Caramunich® typ I	0.35 kg (2.7%)	73 %	80
Grain	Special B Malt	0.8 kg (6.2%)	65.2 %	315
Grain	Melanoiden Malt	1 kg (7.7%)	80 %	39
Grain	Cara-Pils/Dextrine	1 kg (7.7%)	72 %	4
Grain	Strzegom Karmel 300	1 kg (7.7%)	70 %	299
Grain	Strzegom Karmel 600	1 kg (7.7%)	68 %	601
Grain	Strzegom Monachijski typ II	1 kg (7.7%)	79 %	22
Grain	Jęczmień palony	0.3 kg (2.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magn	12 g	60 min	11 %
Boil	Sybilla	15 g	60 min	6.9 %
Boil	Marynka	12 g	60 min	8 %
Boil	Sybilla	15 g	30 min	6.9 %
Boil	Marynka	13 g	30 min	8 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb 06	Wheat	Slant	30 ml	---