

# dunkel

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **11**
- SRM **19.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	5 kg (79.4%)	82 %	5
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10
Grain	Strzegom pszenica prażona	0.3 kg (4.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	20 min	4 %

## Notes

- 44 st -20 minut
  - 66 st - 45 minut
  - 72 st - 20 minut
  - 78 st - wyśladzanie
- Jun 11, 2020, 2:25 PM*