

# Dunkelweizen

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **9**
- SRM **4.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (24.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (24.4%)	79 %	16
Grain	Słód pszeniczny Bestmalz	2 kg (48.8%)	82 %	5
Grain	Słód czekoladowy	0.1 kg (2.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	15 g	60 min	3.6 %
Aroma (end of boil)	Lubelski	15 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGo Wheat	Wheat	Dry	7 g	---