

# Dunkelweizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **16**
- SRM **12.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (18.7%)	79 %	20
Grain	Strzegom Pilzneński	1 kg (18.7%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (56.1%)	81 %	4
Grain	Weyermann - Carawheat	0.25 kg (4.7%)	77 %	125
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.9%)	73 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	7.1 %
Boil	Hallertau Tradition	10 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile