

# dunkelweizen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **14**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (53.8%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (35.8%)	79 %	10
Grain	Weyermann Caramunich 3	0.5 kg (9%)	76 %	150
Grain	Strzegom Czekoladowy ciemny	0.08 kg (1.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6 %
Boil	Lublin (Lubelski)	5 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand german wheat	Ale	Dry	11 g	lallemand