

# Dunkelweizen

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **11**
- SRM **12.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (44.2%)	81 %	6
Grain	Monachijski	1.2 kg (26.5%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (22.1%)	79 %	10
Grain	Jęczmień palony	0.12 kg (2.7%)	55 %	985
Grain	Caraamber	0.2 kg (4.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile