

# Dunkelweizen po mojemu

- Gravity **11.9 BLG**
- ABV ---
- IBU **20**
- SRM **27.7**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	MALT EXTRACT LIGHT	1.7 kg (46.6%)	85 %	45
Liquid Extract	GOZDAWA pszeniczny ekstrakt niechmielony	1.7 kg (46.6%)	85 %	60
Grain	Strzegom Czekoladowy jasny	0.25 kg (6.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	10 min	6.5 %
Aroma (end of boil)	Sybilla	15 g	50 min	6.5 %
Dry Hop	Citra	25 g	6 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Water Agent	płatki owsiane	250 g	Boil	60 min

## Notes

- Burzliwa zakończona po 6 dniach z wynikiem 2,5 BLG.  
Cicha zakończona po 5 dniach.  
*Aug 4, 2016, 5:18 PM*