

# dunkerl

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **8.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **18.3 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.3 kg (32.1%)	81 %	5
Grain	Weyermann - Light Munich Malt	0.6 kg (14.8%)	82 %	14
Grain	Weyermann - Chocolate Wheat	0.05 kg (1.2%)	74 %	788
Grain	Weyermann - Pale Wheat Malt	1.9 kg (46.9%)	85 %	5
Grain	Weyermann - Carawheat	0.2 kg (4.9%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %

## Yeasts

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