

# Dunkielka

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **14.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pszeniczny         | 2.5 kg (51%)  | 85 %  | 4   |
| Grain | pszniczny ciemny   | 1 kg (20.4%)  | 85 %  | 17  |
| Grain | Strzegom Wiedeński | 1 kg (20.4%)  | 79 %  | 10  |
| Grain | Caraaroma          | 0.4 kg (8.2%) | 78 %  | 400 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |