

# DUNKLES WEISSBIER

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **4**
- SRM **13**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Blanc Castle Malting	2 kg (46.5%)	85 %	4.5
Grain	Viking Pilsner malt	1.6 kg (37.2%)	82 %	4
Grain	Weyermann - Chocolate Wheat	0.2 kg (4.7%)	74 %	788
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	80 ml	Wyeast Labs