

# LEM | Dunkel Weizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **19.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Viking Pilsner malt	0.5 kg (9.4%)	82 %	4
Grain	Pszeniczny	2 kg (37.7%)	85 %	4
Grain	Carahell	0.1 kg (1.9%)	77 %	26
Grain	Strzegom Barwiący	0.2 kg (3.8%)	68 %	1300
Grain	Viking Munich Malt	1 kg (18.9%)	78 %	18
Liquid Extract	Ekstrakt słodowy jasny	0.5 kg (9.4%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	200 ml	Safbrew