

test dunkelweizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **5.7**
- 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt	2 kg (46.5%)	85 %	20
Sugar	cukier	0.3 kg (7%)	--- %	---
Grain	Płatki pszeniczne	2 kg (46.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Aroma (end of boil)	Perle	20 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa