

# Pierwszy Dunkelweizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- 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 **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny           | 2 kg (40%)   | 81 %  | 6   |
| Grain | Viking Pale Ale malt          | 1.5 kg (30%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II   | 1 kg (20%)   | 79 %  | 22  |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (5%) | 79 %  | 130 |
| Grain | Strzegom Czekoladowy jasny    | 0.25 kg (5%) | 68 %  | 400 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 10 g   | Safbrew    |