

# Dunkel 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **31**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **51.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny                  | 3.5 kg (27%)   | 85 %   | 4   |
| Grain | Simpsons - Maris Otter      | 3 kg (23.2%)   | 81 %   | 6   |
| Grain | Caramunich® typ I           | 0.35 kg (2.7%) | 73 %   | 80  |
| Grain | Special B Malt              | 0.8 kg (6.2%)  | 65.2 % | 315 |
| Grain | Melanoiden Malt             | 1 kg (7.7%)    | 80 %   | 39  |
| Grain | Cara-Pils/Dextrine          | 1 kg (7.7%)    | 72 %   | 4   |
| Grain | Strzegom Karmel 300         | 1 kg (7.7%)    | 70 %   | 299 |
| Grain | Strzegom Karmel 600         | 1 kg (7.7%)    | 68 %   | 601 |
| Grain | Strzegom Monachijski typ II | 1 kg (7.7%)    | 79 %   | 22  |
| Grain | Jęczmień palony             | 0.3 kg (2.3%)  | 55 %   | 985 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magn              | 12 g   | 60 min | 11 %       |
| Boil    | Sybilla           | 15 g   | 60 min | 6.9 %      |
| Boil    | Marynka           | 12 g   | 60 min | 8 %        |
| Boil    | Sybilla           | 15 g   | 30 min | 6.9 %      |
| Boil    | Marynka           | 13 g   | 30 min | 8 %        |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| Wb 06 | Wheat | Slant | 30 ml  | ---        |