

# Dunkel-Weissbier

- Gravity **13.8 BLG**
- ABV ---
- IBU **9**
- SRM **23.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (45.5%)	85 %	4
Grain	Pilzneński	1 kg (15.2%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (15.2%)	79 %	22
Grain	Strzegom Karmel 30	0.2 kg (3%)	75 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (6.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile

## Notes

- Drożdże - Gestwa po Hefe-Weizenie  
*Apr 3, 2017, 1:00 PM*