

# Dunkelweize

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **19.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.6 kg (50%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (31.3%)	79 %	22
Grain	Strzegom Karmel 150	0.3 kg (9.4%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (9.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	45 min	5.5 %