

# Dunkelweizen

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **17**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.3 kg (52.3%)	85 %	4
Grain	Strzegom Monachijski typ I	1.6 kg (36.4%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (6.8%)	75 %	150
Grain	Strzegom Karmel 600	0.1 kg (2.3%)	68 %	601
Grain	Carafa	0.1 kg (2.3%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	24 g	60 min	4 %