

# dunkelweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **12.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (26.4%)	80 %	5
Grain	Pszeniczny	2 kg (40.6%)	85 %	4
Grain	Strzegom Monachijski typ I	0.33 kg (6.7%)	79 %	16
Grain	Strzegom Monachijski typ II	0.34 kg (6.9%)	79 %	22
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985
Grain	Karmelowy Jasny 30EBC	0.33 kg (6.7%)	75 %	30
Grain	Simpsons - Crystal Rye	0.05 kg (1%)	73 %	177
Grain	Biscuit Malt	0.13 kg (2.6%)	79 %	45
Adjunct	Pszenica niesłodowana	0.35 kg (7.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	60 min	7.5 %
Boil	Lublin (Lubelski)	7 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	200 ml	Fermentum Mobile