

# Dunkelweizen

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **10**
- SRM **11**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (32.9%)	80 %	20
Grain	Pszeniczny	3 kg (49.4%)	85 %	4
Grain	Strzegom pszenica prażona	0.07 kg (1.2%)	70 %	1000
Grain	Pilzneński	1 kg (16.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	35 g	30 min	3.8 %