

extract dunkelweizen - single hop

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **18.6**
- 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 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt pale ale	2.2 kg (50%)	--- %	30
Liquid Extract	ekstrakt amber	1.2 kg (27.3%)	--- %	180
Grain	Platki pszeniczne	1 kg (22.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	15 g	60 min	5.5 %
Aroma (end of boil)	Spalt	15 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis