

## Lekki Dunkel

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **16.9**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.2 kg (55.6%)	80 %	30
Grain	Strzegom Monachijski typ II	0.4 kg (18.5%)	79 %	22
Grain	Strzegom Wiedeński	0.4 kg (18.5%)	79 %	10
Grain	Weyermann - Carawheat	0.08 kg (3.7%)	77 %	110
Grain	Strzegom Barwiący	0.02 kg (0.9%)	68 %	1500
Grain	Strzegom Karmel 600	0.06 kg (2.8%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	45 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew