

oat dunkelweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **8**
- SRM **35.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny ciemny Weyermann	1.5 kg (30.3%)	81 %	17
Grain	Słód owsiany Fawcett	1 kg (20.2%)	61 %	5
Grain	Weyermann - Carawheat	0.5 kg (10.1%)	77 %	115
Grain	Strzegom Monachijski typ II	1 kg (20.2%)	79 %	22
Grain	Weyermann - Carafa I	0.15 kg (3%)	70 %	690
Grain	Jęczmień palony	0.15 kg (3%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.1%)	73 %	1001
Grain	Płatki owsiane	0.4 kg (8.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	10 g	30 min	15 %

Yeasts

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