Dunkelweizen Browamator początek lipca 2017

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **9.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.3 kg *(32.1%)*	81 %	4
Grain	Weyermann pszeniczny jasny	1.9 kg *(46.9%)*	80 %	6
Grain	Weyermann Monachijski typ II	0.6 kg *(14.8%)*	79 %	22
Grain	Weyermann - Carawheat	0.2 kg *(4.9%)*	77 %	97
Grain	Weyermann - pszeniczny czekoladowy	0.05 kg *(1.2%)*	--- %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	70 min	5.5 %
Aroma (end of boil)	Tradition	10 g	30 min	5.5 %
Aroma (end of boil)	Tradition	10 g	5 min	5.5 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.