

## dunkel

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **14**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny | 3 kg (63.8%)  | 80 %  | 6   |
| Grain | Strzegom<br>Monachijski typ I | 1 kg (21.3%)  | 79 %  | 16  |
| Grain | Caramunich® typ I             | 0.2 kg (4.3%) | 73 %  | 80  |
| Grain | crystal 160 ebc               | 0.2 kg (4.3%) | 78 %  | 160 |
| Grain | Caraaroma                     | 0.3 kg (6.4%) | 78 %  | 400 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 14 g   | 60 min | 11 %       |