

BEER NAME: MERKEL'S MATE

Beer Style: Dunkelweissen

Description: Dark Wheat

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
1	BB Pale	16.5	
3.2	BB Wheat	52.8	
1.4	Munich 1	23.1	
.2	Dark Crystal	3.3	
.2	Crystal	3.3	
.06	Carafa 11	1	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	30	4	Tettnang	15.4
0	10	2.5	Hersbrucker	0

MASH TEMPERATURE:

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.055	1.012	5.8	15.4 EBC	29 EBC	0.22

SUGGESTED YEAST: WB06

FERMENTATION TEMPERATURE: 18C

COMMENTS: