

#11 Dunkel Weizen

- Gravity **13.4 BLG**
- ABV ---
- IBU **16**
- SRM **15.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (20.8%)	80 %	4
Grain	Strzegom pszeniczny	2.5 kg (52.1%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (20.8%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.2%)	79 %	130
Grain	Strzegom Karmel 600	0.1 kg (2.1%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	70 min	4.5 %
Boil	Hallertau	20 g	50 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	11 g	Safbrew
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