

#3 DunkelWeizen

- Gravity **12.6 BLG**
- ABV ---
- IBU **14**
- SRM **11.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.5 kg (55.1%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (31.5%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.41 kg (6.5%) | 70 % | 299 |
| Grain | Carahell | 0.44 kg (6.9%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Aroma (end of boil) | Hallertau | 60 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|---------|-------------|
| Wyeast - German Wheat | Ale | Slant | 1600 ml | Wyeast Labs |