

## #9 Dunkelweizen

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- Gravity **12.1 BLG**
- ABV ---
- IBU **10**
- SRM **12.5**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **46.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.58 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4 kg (51.6%)	80 %	6
Grain	Pilzneński	2 kg (25.8%)	81 %	4
Grain	Monachijski	1 kg (12.9%)	80 %	16
Grain	Carahell	0.5 kg (6.5%)	77 %	26
Grain	Caraaroma	0.25 kg (3.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %