

# Dunkel Weizen

- Gravity **12.1 BLG**
- ABV ---
- IBU **21**
- SRM **9.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1 kg (26.3%)	85 %	5
Grain	Weyermann - Dark Wheat Malt	1 kg (26.3%)	85 %	14
Grain	Strzegom Monachijski typ II	1.6 kg (42.1%)	79 %	22
Grain	Weyermann - Carared	0.2 kg (5.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	60 min	5.5 %
Aroma (end of boil)	Hallertau Tradition	15 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile