

# Dunkel Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **20.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC  |
|-------|-------------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ I    | 2.5 kg (51%)  | 79 %  | 16   |
| Grain | Strzegom Pszeniczny           | 2 kg (40.8%)  | 81 %  | 6    |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (4.1%) | 79 %  | 130  |
| Grain | Strzegom Czekoladowy ciemny   | 0.2 kg (4.1%) | 68 %  | 1200 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 40 g   | 60 min | 3.4 %      |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| wb-06 | Wheat | Slant | 200 ml | ---        |