

# Dunkel Weizen 70L

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **19.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **3 %**
- Size with trub loss **72.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **76.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **52.3 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **37.4 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **54.4 liter(s)** of **76C** water or to achieve **76.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Słód pszeniczny             | 7.9 kg (52.8%) | 82 %  | 5    |
| Grain | Strzegom Monachijski typ II | 3 kg (20.1%)   | 79 %  | 22   |
| Grain | Strzegom Wiedeński          | 3 kg (20.1%)   | 79 %  | 10   |
| Grain | Strzegom Karmel 600         | 0.7 kg (4.7%)  | 68 %  | 601  |
| Grain | Czekoladowy                 | 0.35 kg (2.3%) | 60 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 70 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |       |     |      |           |
|--------------------------|-------|-----|------|-----------|
| Mauribrew Weiss<br>Y1433 | Wheat | Dry | 35 g | Mauribrew |
|--------------------------|-------|-----|------|-----------|