

DunkelWeizen

- Gravity **12.8 BLG**
- ABV ---
- IBU **15**
- SRM **14.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.05 liter(s)**

Steps

- Temp **43 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **6 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **46.9C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **6 min** at **78C**
- Sparge using **-8 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------|-------|------|
| Grain | Pszeniczny | 1.9 kg | 85 % | 4 |
| Grain | Pilzneński | 1.3 kg | 81 % | 4 |
| Grain | Monachijski | 0.6 kg | 80 % | 20 |
| Grain | Czekoladowy | 0.05 kg | 60 % | 1066 |
| Grain | Carawheat (GR) | 0.2 kg | 77 % | 129 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 10 g | 10 min | 5.5 % |
| Boil | Tradition | 10 g | 50 min | 5.5 % |
| Boil | Tradition | 10 g | 75 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safbrew WB-06 | Ale | Dry | 11.5 g | --- |