

# Dunkelweizen

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- Gravity **12.6 BLG**
- ABV ---
- IBU ---
- SRM **18.4**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (41.7%)	85 %	4
Grain	Strzegom Monachijski typ I	1.8 kg (37.5%)	79 %	16
Grain	Strzegom Karmel 30	0.4 kg (8.3%)	75 %	30
Grain	Biscuit Malt	0.5 kg (10.4%)	79 %	45
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985