

# dunkelweizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **11**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (32%)	81 %	4
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22
Grain	Strzegom Karmel 300	0.4 kg (8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	65 min	4 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %

## Yeasts

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