

# Dunkelweizen

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- Gravity **12.9 BLG**
- ABV ---
- IBU **29**
- SRM **19.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **74C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (52.1%)	80 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (31.3%)	79 %	22
Grain	Pszeniczny karmelowy	0.5 kg (10.4%)	80 %	6
Grain	Karmelowy ciemny	0.3 kg (6.3%)	80 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Aroma (end of boil)	Fuggles	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min