

dunkelweizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **9.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny	2.5 kg (38.5%)	82 %	5
Grain	słód pszeniczny karmelowy	1 kg (15.4%)	70 %	70
Grain	słód monachijski	3 kg (46.2%)	78 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HALLERTAU TRADITION	35 g	60 min	5.2 %

Yeasts

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