

# DUNKELWEIZEN

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **13.4**
- Style **Dunkelweizen**

## 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 **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **42 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (49.5%)	81 %	6
Grain	Strzegom Monachijski typ II	2 kg (39.6%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.35 kg (6.9%)	75 %	30
Grain	Strzegom Karmel 600	0.2 kg (4%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Hallertau	15 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile