

Dunkelweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **18.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Pszeniczny | 1.3 kg (51%) | 85 % | 4 |
| Grain | Pilzneński | 0.4 kg (15.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (19.6%) | 79 % | 22 |
| Grain | Special W Malt | 0.2 kg (7.8%) | 65.2 % | 315 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (2%) | 73 % | 1001 |
| Grain | Caramunich® typ I | 0.1 kg (3.9%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 10 g | 80 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|--------|-------|-------------|
| Wyeast - 3068 Weiherstephan Weizen | Ale | Liquid | 60 ml | Wyeast Labs |
|--|-----|--------|-------|-------------|