

# Dunkelweizen

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **26.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC  |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt        | 2 kg (34.2%)    | 80 %   | 5    |
| Grain | Strzegom Pszeniczny         | 1.85 kg (31.6%) | 81 %   | 6    |
| Grain | Strzegom Monachijski typ II | 1 kg (17.1%)    | 79 %   | 22   |
| Grain | Arome Castle Malting        | 0.25 kg (4.3%)  | 78 %   | 38   |
| Grain | Special B Malt              | 0.25 kg (4.3%)  | 65.2 % | 315  |
| Grain | Special W Weyermann         | 0.25 kg (4.3%)  | 75 %   | 300  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.3%)  | 68 %   | 1200 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 20 g   | 30 min | 12.7 %     |
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min  | 3 %        |