Dunkelweizen 10

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **14.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **42 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **45.6C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg *(54.5%)*	85 %	4
Grain	Monachijski	1 kg *(36.4%)*	80 %	16
Grain	Strzegom Karmel 150	0.15 kg *(5.5%)*	75 %	150
Grain	Strzegom Karmel 600	0.1 kg *(3.6%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	13 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	10 g	Gozdawa