

# Dunkelweizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **15.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **68 C**, Time **600 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **600 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.56 kg (67.4%)	85 %	4
Grain	Monachijski	0.44 kg (19%)	80 %	16
Grain	Płatki owsiane	0.12 kg (5.2%)	60 %	3
Grain	Brown Malt (British Chocolate)	0.12 kg (5.2%)	70 %	180
Grain	Carafa II special	0.075 kg (3.2%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL'21	8 g	60 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Classic German Wheat	Wheat	Slant	80 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Łuska	150 g	Mash	600 min