

# DunkelWeizen

- Gravity **12.7 BLG**
- ABV ---
- IBU **15**
- SRM **18.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **43 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **6 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **6 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.7 kg (55.7%)	85 %	4
Grain	Pilzneński	1 kg (20.6%)	81 %	4
Grain	Monachijski	0.7 kg (14.4%)	80 %	20
Grain	Carawheat (GR)	0.3 kg (6.2%)	77 %	129
Grain	Strzegom Karmel 600	0.1 kg (2.1%)	68 %	601
Grain	Czekoladowy	0.05 kg (1%)	60 %	1066

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	5 g	60 min	8.9 %
Boil	Lomik	10 g	60 min	4.6 %
Boil	Lomik	10 g	30 min	4.6 %
Boil	Lomik	10 g	10 min	4.6 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew WB-06	Ale	Slant	100 ml	---