

# #1 Dunkelweizen

- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **10**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **73.3 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48.4C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name                                                        | Amount         | Yield | EBC |
|-------|-------------------------------------------------------------|----------------|-------|-----|
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann                | 0.6 kg (14.8%) | 80 %  | 20  |
| Grain | Weyermann -<br>Carawheat                                    | 0.2 kg (4.9%)  | 77 %  | 97  |
| Grain | Słód pszeniczny<br>czekoladowy<br>900-1200 EBC<br>Weyermann | 0.05 kg (1.2%) | 72 %  | 900 |
| Grain | Weyermann<br>pszeniczny jasny                               | 1.9 kg (46.9%) | 80 %  | 6   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann                   | 1.3 kg (32.1%) | 80 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Comet | 10 g   | 60 min | 8.3 %      |

|      |       |      |        |       |
|------|-------|------|--------|-------|
| Boil | Comet | 20 g | 10 min | 8.3 % |
|------|-------|------|--------|-------|

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB 06 | Wheat | Dry  | 11.5 g | Fermentis  |