

# Dunkelweizen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **20**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **666 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński                  | 1.8 kg (34.6%) | 81 %  | 4    |
| Grain | Pszeniczny                  | 1.5 kg (28.8%) | 85 %  | 4    |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%)   | 79 %  | 22   |
| Grain | arome                       | 0.3 kg (5.8%)  | 78 %  | 100  |
| Grain | Special B Castle            | 0.25 kg (4.8%) | 70 %  | 350  |
| Grain | special w                   | 0.25 kg (4.8%) | 70 %  | 300  |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.9%)  | 68 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 5 g    | 50 min | 10 %       |
| Boil    | Marynka | 15 g   | 30 min | 10 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 120 ml | Fermentum Mobile |