

# AB Dunkelweizen

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **20**
- SRM **8.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny                | 1.9 kg (46.9%) | 80 %  | 6   |
| Grain | Weyermann -<br>Pilsner Malt                  | 1.3 kg (32.1%) | 81 %  | 5   |
| 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 | Weyermann -<br>Chocolate Wheat               | 0.05 kg (1.2%) | 74 %  | 788 |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Comet | 10 g   | 70 min | 8.3 %      |
| Boil                | Comet | 10 g   | 30 min | 8.3 %      |
| Aroma (end of boil) | Comet | 10 g   | 5 min  | 8.3 %      |

## Yeasts

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

## Notes

- Primary fermentation: 18-20C for 7-10 days.  
Secondary fermentation: not necessary.  
Bottled with 150 grams of glucose (for 20l of beer).  
Refermentation (3 weeks) + aging: 5-6 weeks.

I wasn't controlling the temperature. It was pretty sour, it wasn't good.  
*Dec 7, 2020, 4:56 PM*