

# Cinnamon sweet dunkelweizen

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **18.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **53C**
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.4 kg (24.6%)	85 %	4
Grain	Pilzneński	1.5 kg (26.3%)	81 %	4
Grain	Wiedenski Malt	1.6 kg (28.1%)	79 %	7
Grain	Caramunich® typ I	0.3 kg (5.3%)	73 %	80
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150
Grain	Karmelowy 400	0.2 kg (3.5%)	72 %	400
Grain	Czekoladowy jasny viking	0.1 kg (1.8%)	68 %	400
Grain	Czekoladowy	0.1 kg (1.8%)	60 %	800
Sugar	Milk Sugar (Lactose)	0.3 kg (5.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	5 g	Boil	30 min
Spice	galka muszkatalowa	2 g	Boil	30 min