

dunkelweizen

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **14.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **43 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.85 kg (15.6%)	81 %	4
Grain	Pszeniczny	2.4 kg (44%)	85 %	4
Grain	Strzegom Monachijski typ II	0.85 kg (15.6%)	79 %	22
Grain	Castle Pale Ale	0.6 kg (11%)	80 %	8
Grain	Carahell	0.1 kg (1.8%)	77 %	26
Grain	Weyermann - Carawheat	0.65 kg (11.9%)	77 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	35 g	55 min	7 %
Boil	Styrian Golding	20 g	15 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	450 ml	Safbrew