

DunkelWeizen

- Gravity **12.7 BLG**
- ABV ---
- IBU **15**
- SRM **18.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **43 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **6 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **6 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Pszeniczny | 2.7 kg (55.7%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (20.6%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (14.4%) | 80 % | 20 |
| Grain | Carawheat (GR) | 0.3 kg (6.2%) | 77 % | 129 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2.1%) | 68 % | 601 |
| Grain | Czekoladowy | 0.05 kg (1%) | 60 % | 1066 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 5 g | 60 min | 8.9 % |
| Boil | Lomik | 10 g | 60 min | 4.6 % |
| Boil | Lomik | 10 g | 30 min | 4.6 % |
| Boil | Lomik | 10 g | 10 min | 4.6 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Safbrew WB-06 | Ale | Slant | 100 ml | --- |