

# Dunkelweizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **12.7**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **300 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **300 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.6 kg (68.5%)	85 %	4
Grain	Strzegom Wiedeński	0.6 kg (25.7%)	79 %	10
Grain	Weyermann - Carafa II	0.035 kg (1.5%)	70 %	837
Grain	Special B Castle	0.1 kg (4.3%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	15 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	70 ml	Fermentum Mobile