

Dunkelweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **18.3**
- 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 **80 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (51%)	85 %	4
Grain	Pilzneński	0.4 kg (15.7%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (19.6%)	79 %	22
Grain	Special W Malt	0.2 kg (7.8%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (2%)	73 %	1001
Grain	Caramunich® typ I	0.1 kg (3.9%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	10 g	80 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 3068 Weißenstephan Weizen	Ale	Liquid	60 ml	Wyeast Labs
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