

# Dunkelweizen II

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **14.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **49.8C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Weyermann pszeniczny jasny  | 2.9 kg (56%)    | 80 %  | 6    |
| Grain | Strzegom Wiedeński          | 0.5 kg (9.7%)   | 79 %  | 10   |
| Grain | Strzegom Monachijski typ II | 0.98 kg (18.9%) | 79 %  | 22   |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (9.7%)   | 81 %  | 53   |
| Grain | Strzegom Karmel 300         | 0.25 kg (4.8%)  | 70 %  | 299  |
| Grain | Strzegom pszenica prażona   | 0.05 kg (1%)    | 70 %  | 1000 |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Hallertau | 30 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Hallertau | 10 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |