

# Dunkelweizen - styczeń 2021

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **28.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.2 kg (45.8%)	80 %	16
Grain	Pszeniczny	1.2 kg (45.8%)	85 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.12 kg (4.6%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	60 min	6.5 %
Aroma (end of boil)	Marynka	16 g	4 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1100 ml	Fermentum Mobile