

## Dunkelweizen (weizen II)

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **18.4**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (51.7%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (34.5%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.2 kg (6.9%)	75 %	30
Grain	Strzegom Karmel 600	0.2 kg (6.9%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	100 ml	---