

#1 Dunkelweizen

- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **10**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **73.3 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48.4C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (14.8%)	80 %	20
Grain	Weyermann - Carawheat	0.2 kg (4.9%)	77 %	97
Grain	Słód pszeniczny czekoladowy 900-1200 EBC Weyermann	0.05 kg (1.2%)	72 %	900
Grain	Weyermann pszeniczny jasny	1.9 kg (46.9%)	80 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.3 kg (32.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	10 g	60 min	8.3 %

Boil	Comet	20 g	10 min	8.3 %
------	-------	------	--------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
WB 06	Wheat	Dry	11.5 g	Fermentis